



TERRESTORIA



## PRIVO L'ERETICO

ALEPA

With prolonged skin contact, wild yeast fermentation and no sulfites added, Privo L'Eretico marks an impressive qualitative benchmark within southern Italy's indomitable natural wine movement.

GRAPE VARIETIES: 100% Pallagrello Bianco

APPELLATION: Terre del Volturno IGT

VINEYARDS: On contiguous parcels at undulating elevations of 220 m.s.l. (720 ft) to 270 m.s.l. (890 ft) with vine age ranging 13-30+ years.

EXPOSURE: South; southwest.

SOIL: Clay and very fine gravel.

VITICULTURE: Organic

FRUIT COLLECTION: Harvested by hand

WINEMAKING: The Pallagrello Bianco grapes macerate on the skins for seven days before the wine matures in stainless steel.

PRODUCTION: 1,200 bottles

PROPRIETOR: Paola Riccio

UTAH DABC STATUS: Special Order \ SKU 902694