

<b>Vitigno</b>	Turbiana
<i>Grape variety-Rebsorte</i>	
<b>Terreno</b>	Argilla con scheletro -
<i>Soil - Boden</i>	Clay and stones -Lehm und Stein
<b>Resa per Ettaro</b>	7000 lt
<i>Yield per hectare -Ertrag P/H</i>	
<b>Età del vigneto</b>	1978
<i>Vines age-Alter des Weinbergs</i>	
<b>Raccolta</b>	Manuale
<i>Picking - Lese</i>	By hand - Von Hand
<b>Vinificazione</b>	Fermentazione e affinamento in cemento
<i>Vinification - Ausbau</i>	In concrete - Zementfass
<b>Produzione 221</b>	1600 bottiglie - Bottles - Flasche
<i>221 production</i>	
<b>Alcool</b>	12,5%
<i>Alcohol-Alkohol</i>	
<b>Acidità</b>	5,00%
<i>Total acidity - Säure</i>	
<b>Residuo zuccherino</b>	14,60 g/l
<i>Residual sugar - Restsüsse</i>	
<b>Anidride solforosa libera</b>	5 mg/l
<b>totale</b>	49 mg/l
<b>Estratto non riduttore</b>	23,50 g/l
<i>Extract - Extrakt</i>	
<b>Prima annata prodotta</b>	2019



*Producing spontaneous fermentation wines can lead to big surprises and Nulla 221 is a great example of how unknown this kind of wine making can be.*

*Given that of course this kind of wine is different every year, for the first time fermentation did not come to an end, so we had some sugar left in the wine. Could it be for the exceptional heat of the season? We cannot know, but we decided to follow the same line we had for our experimental wines: vinification in old concrete tanks, no yeasts added, no sulphites added, no filtration. The aim is to fully know our grape varieties and their personality.*

*So we choose spumante bottles, closed with crown cap used for the traditional method before the degorgement, so that it can hold a potential pressure in case of a following spontaneous fermentation.*

*As this Nulla, called 221, will be unique, we decided to do the packaging with supplies we already had in the cellar. So you can find different colours of caps and old wine boxes. Reducing waste by using all resources is one of the best sustainable practices that we can do. Help us to communicate this wine with the same clearness used in making it. Wishing you a pleasant tasting, we sincerely thank you.*

## 221 compared to 2021

The fermentation of this vintage did not complete: in march we decided to bottle part of the wine, and leave another part in the tank to keep track of the changes. 221 means this is the first version of the vintage, where maybe there will be a second version.

Given the sugar left that partly refermented in the bottle, we choose bottles and tops that can hold a possible pressure. This is an unexpected and interesting new experience inside the experience.

## 2021 compared to 2020

Produced in small quantities, it has less sapidity than 2020, but an intriguing aromatic complexity. Dry fruits like hazelnuts and almond fade into a fresh citrusy finish.

## 2020 compared to 2019

2020 vintage has a clear colour and texture, fresher perfumes compared to 2019. This is mostly due to the time we bottled the wine: instead of twelve months after the 2019 harvest, we bottled 2020 six months after the harvest.

