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| Vitigno | Turbiana e Tuchi |
| <i>Grape variety-Rebsorte</i> | |
| Terreno | Argilla con scheletro - |
| <i>Soil - Boden</i> | Clay and stones -Lehm und Stein |
| Resa per Ettaro | 7000 lt |
| <i>Yield per hectare -Ertrag P/H</i> | |
| Età del vigneto | 1978 |
| <i>Vines age-Alter des Weinbergs</i> | |
| Raccolta | Manuale |
| <i>Picking - Lese</i> | By hand - Von Hand |
| Vinificazione | Fermentazione e affinamento in cemento |
| <i>Vinification - Ausbau</i> | In concrete - Zementfass |
| Produzione 2020 | 1979 bottiglie - Bottles - Flasche |
| <i>2020 production</i> | |
| Alcool | 13,5% |
| <i>Alcohol-Alkohol</i> | |
| Acidità | 4,65% |
| <i>Total acidity - Säure</i> | |
| Residuo zuccherino | 1,00 g/l |
| <i>Residual sugar - Restsüsse</i> | |
| Anidride solforosa libera | 3 mg/l |
| totale | <15 g/l |
| Estratto non riduttore | 23,50 g/l |
| <i>Extract - Extrakt</i> | |
| Prima annata prodotta | 2021 |



This is an experiment inside the experiment: the blend between two white grapes cultivated in Selva Capuzza.

The method is the same as "Nulla" : vinification in old concrete tanks, no added yeasts, no added sulphites, no filtration.

This is a wine that allows us to understand what these two grape varieties can give us when vinified together.

The label: the circle is about the grape variety that is not afraid of time. Time is actually an ally in expressing the full potential of its identity.

The question mark is the symbol of the grape variety that was left with no name for a long time. The dark color of the right side of the label invites us to have a curious attitude towards it.

This is exactly the aim of our experiments: to understand where our grape varieties can take us, even in extreme conditions.

The added value of these experiments is to share the wines with winelovers, discovering together the results of an essential vinification.

