

PORTOVINO

SFERA LITRO MACERATO NV L. 002.2021 in collaboration with Polvanera

From the Alps to the Mediterranean, Sfera is a collaboration with artisanal wineries across Italy to explore unique Terroirs and shine a light on small production of wines that deserve to be seen and tasted.

Sfera takes us through granite hillsides, high-altitude vineyards, and coastal slopes. The project focuses on seeking out lesser-known native grape varieties with untapped potential—hidden gems waiting to be revealed. The main concept at the heart of Sfera is working together. They partner with winemakers who are eager to experiment, to bottle something truly special—something outside their usual lineup—in small, character-filled batches that speak of place, craft, and creativity.

Polvanera is located in the north side of Puglia. The vines are only 25 km from the sea and surrounded by trees and Mediterranean herbal plants. The collaboration with Sfera, gave the opportunity to Polvanera of rediscovering *Verdeca*, the local native grape which was almost forgotten. The skin contact was light in order to achieve more complexity but at the same time, keeping the identity of the grape and the origin easily recognizable.

A taste of the South of Italy with complexity of aromas such as honey, apricots and mediterranean herbs, with a gentle and delicate tannic side.

REGION: Puglia **GROWING AREA:** Gioia del Colle, Bari
FARMING: Certified-organic by ICEA # PB2097
VINEYARD: 1.8 Ha **ALTITUDE:** 350 m / 1,148 ft
SOILS: clayey silt **VARIETIES:** Verdeca (100%)
VINE AGE: 12 years old **VINE TRAINING:** Cordon trained
HARVEST DATE: September 15th
YEASTS: Native **FERMENTATION:** 20 days on the skins in stainless steel. No clarification or filtration **MALOLACTIC FERMENTATION:** No
SULPHUR: 30 mg/L total added at the end of the fermentation and 30 mg/L at bottling
ALCOHOL: 12% **ANNUAL PRODUCTION:** 1,000 cases

