Winery: Denavolo

Vigneron: Giulio Armani

Varietal: Malvasia di Candia Aromatica, Ortrugo, Marsanne, 1 local varietal, as yet unidentified

Region: Emilia Romagna, Italy

Soil Type: limestone & clay

Age of Vines: planted in 1975

Vineyard Info: 350-450 metres above sea level

Winemaking Info: destemmed, macerated on the skins for 2 months in vat, the juice is left on the lies for 11 months

Notes: made from Giulio's much older vineyards
never any use of any chemical products
only natural/native yeast

Denavolo is the small personal winery of Giulio Armani, the long-time winemaker of La Stoppa. Located in Rivergaro (Part of Emilia IGT) Giulio's 8 acre estate produces wines from some of the highest vineyards perched in the foothills of Emilia Romagna. These vines live in limestone and more limestone, with a little mix of southern exposure, cool mountains breezes, and bevy of hot sunny days.