Agriturismo La Vecchia Posta

Category: Cantine
business description: The vineyards are organically farmed (ICEA certified) on an area of approximately 3 hectares, reclaiming abandoned land.
Our working philosophy is based on respect for nature and the creation of a harmonious balance between soil, vines, and production. This approach is attentive to the most specific interventions in order to produce high-quality grapes.
In the cellar, traditional vinification is carried out with minimal use of technology and a moderate use of wooden barrels. Here, too, we prioritize processes that respect the natural harmony of the wine as much as possible.
Furthermore, for several years now, we have been producing wines without added sulfites, and fermentations are entirely spontaneous.
Bottling takes place in a modern self-propelled machine purchased from a consortium with other producers.
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Assessment

Prestige of the place: High

Links

https://www.lavecchiaposta-avolasca.com/

Photos



