

BOTONERO

Terrazze Retiche di Sondrio I.G.T. 2016

GRAPE VARIETIES: nebbiolo 100%

GROWING LOCATION: Grapes from vineyards located in the entire production area of the Province of Sondrio.

VINEYARD POSITION AND ALTITUDE: between 300-700 meters above the sea level, Southern exposure

SOIL: sand (70%), silt (30%), limestone, high content of granite rock, rarely clayey

VINE-TRAINING SYSTEM: guyot

PLANTING DENSITY: 3.600 plants/ha

GRAPE HARVEST: From October 1

ALCOHOL CONTENT: 13% A.b.V

TOTAL ACIDITY: 5,90 g/lt

SERVING TEMPERATURE: 16 °C

PROFIT PER HL/HA: 61hl



TECHNICAL PROFILE:

Vinification: Berries not perfectly intact are eliminated. After a gentle de-stemming, the grapes, lightly pressed, are sent in stainless steel containers where the alcoholic fermentation takes place in 6 days, during which the must on the skins is incorporated by maceration, with a temperature of 25°C. After the pressing, the wine, always placed in stainless steel containers, carries out the malolactic fermentation. Here it remains for further 8 months of aging. The process is completed with 10-months refinement in bottle before the release.

TASTING NOTES:

Bright ruby red color with a moderate transparency. The nose reveals fresh and fruity aromas of berries with very clean and pleasing aromas that starts with hints of cherry, currant and strawberry followed by scents of rose and violet. In the mouth the taste is fresh and dry, denoting wine with a light but interesting body.

WINE PAIRING:

From low to medium - structured dishes, appetizers made of vegetables or meats, soups, white meats, casseroles, salads, creams and mild cheeses.