

ANFORA

Alpi Retiche I.G.T. Bianco 2017

GRAPE VARIETIES: Chardonnay 80%, aromatic Traminer 20%

GROWING LOCATION: in the vineyards of the Alpi Retiche I.G.T. area, in the district of Postalesio and Chiavenna

VINEYARD POSITION AND ALTITUDE: southern exposure, at 400 meters above the sea level

SOIL: sand (70%), slit (30%), no limestone, high content of granite rock, rarely clayey

VINE-TRAINING SYSTEM: guyot

PLANTING DENSITY: 3.600 plants/ha

GRAPE HARVEST: collection of the grapes in boxes from October 2

ALCOHOL CONTENT: 12,00% A.b.V.

TOTAL ACIDITY: 5,60 g/lt

SERVING TEMPERATURE: 8/10 °C

PROFIT PER HL/HA: 31 hl

BOTTLES: 1.100

TECHNICAL PROFILE:

Vinification: perfectly intact grapes are harvested in small boxes and dried for 10 days. After that the grapes in their whole are pressed and stored in traditional terracotta containers or "amphora", where the alcoholic fermentation takes place in 4 months of maceration of the skins. The process is completed with 4-months of refinement in bottle before the release.

TASTING NOTES:

Bright straw yellow color with golden reflections. Pleasant scent of citrus, candied fruit and hints of pastry. In the mouth the taste is velvety, fresh and well-balanced. Excellent with tasty fish dishes, creamy risotto and raw fish.

AMPHORAE USED

The material used in the production of amphora is a particular clay that came from Italian quarries. Through the use of a slowly cooking (circa 80 hours), the amphorae obtain the perfect features for the fermentation and the aging process. In fact, the porosity of the clay increases the oxygen exposure to wines while they age.