

BOTONERO

Alpi Retiche Igt 2019

GRAPE VARIETIES: nebbiolo 100%

GROWING LOCATION: the I.G.T. denomination area of Alpi Retiche in the province of Sondrio.

VINEYARD POSITION AND ALTITUDE: Southern exposure, between 300 and 700 metres a.s.l.

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 September 30

ALCOHOL CONTENT: 13,5 % A.b.V

TOTAL ACIDITY: 5,85 g/l

SERVING TEMPERATURE: 16 °C

PROFIT PER HL/HA: 65 hl

AVAILABLE SIZES: 0,5 - 0,75 -1,5 lt



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. After the pressing, the wine, always placed in stain-less steel containers, carries out the malolactic fermentation. Here it remains for further 8 months of aging. The process is completed with a refinement in bottle.

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 a 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.