



# OPERA

Alpi Retiche I.G.T. Bianco 2018

**GRAPE VARIETIES:** Chardonnay, Sauvignon, Pinot Bianco, Crossed Manzoni

**GROWING LOCATION:** in the vineyards of the Alpi Retiche I.G.T. area in the province of Sondrio, in the district of Postalesio

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

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

**VINE-TRAINING SYSTEM:** guyot

**PLANTING DENSITY:** 3.800 plants/ha

**GRAPE HARVEST:** collection of the grapes in boxes 18-19 September

**ALCOHOL CONTENT:** 13% A.b.V.

**TOTAL ACIDITY:** 6,1 g/l

**SERVING TEMPERATURE:** 8/10 °C

**PROFIT PER HL/HA:** 44 hl

**BOTTLES:** 10.500

**AVAILABLE SIZES:** 0,375 - 0,75 - 1,5 lt

## TECHNICAL PROFILE:

**Harvest:** the grapes, perfectly healthy, are harvested in small boxes of 4-5 kg.

**Vinification:** pressing of the whole grapes, fermentation in steel containers and maturation for 5 months partially in oak barrels.

## TASTING NOTES

Bright straw yellow color with a pleasant scent of ripe fruits ranging from apples to apricots with a mineral rush. In the mouth the taste is well-balanced, fresh and fruity.

## WINE-PAIRING:

Excellent as an aperitivo or with meat dishes, fish and fresh or slightly aged cheeses.