

VERTEMATE

Alpi Retiche I.G.T. Passito 2016



GRAPE VARIETIES: aromatic traminer 60%, riesling 40%

GROWING LOCATION: Clos of the Vertemate Franchi Palace in the Piuro district, in the I.G.T. denomination area of Alpi Retiche in the province of Sondrio

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

SOIL: sand (80%), silt (20%), 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, 28-29-30 September

ALCOHOL CONTENT: 12,5% A.b.V.

TOTAL ACIDITY: 6.30 g/lt

SERVING TEMPERATURE: 16 °C

PROFIT PER HL/HA: 10 hl

BOTTLES: 1.900 (da 0,500cl)

VINEYARD VERTEMATE - Enclosed | Piuro, in Valchiavenna.

A vineyard within the walls of the Vertemate Franchi Palace. One of the most fascinating 16th century stately homes in Lombardy, in the heart of the Alps, it survived the 1618 landslide which submerged the town of Piuro. The palace is open to visitors during the summer months. Here we cultivate the Gewurztraminer and Riesling grapes for our Passito Vertemate wine.



TECHNICAL PROFILE:

Vinification: Perfectly intact grapes are harvested in small boxes and dried for 4 months. After that the entire grapes are pressed and undergoes the fermentation and the aging in French oak barrels for 12 months. After this the wine is placed in wooden barrels for a period of 12 months. In the end is refined in bottles for further 6 months before the release.

TASTING NOTES:

An intense golden/amber yellow color with an elegant aroma of apricot jam, candied fruit and spice, honey and dried yellow flowers with a pleasant mineral note. A well-balanced flavor between sweetness and freshness.

WINE-PAIRING:

Wonderful with foie gras and blue cheeses, chocolate or spicy desserts, pastries, dried fruits and candied, cakes and cookies.