



# VERTEMATE

Alpi Retiche Igt Passito 2020

**GRAPE VARIETIES:** aromatic Traminer 60%, Riesling 40%

**GROWING LOCATION:** Clos of the Vertemate Franchi Palace in the Piuro district, in the Igt area of Alpi Retiche in the province of Sondrio

**VINEYARD POSITION AND ALTITUDE:** southern exposure, at 400 meters a.s.l.

**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:** from September 22

**ALCOHOL CONTENT:** 14,5 % A.b.V.

**TOTAL ACIDITY:** 6 g/lt

**SERVING TEMPERATURE:** 16 °C

**PROFIT PER HL/HA:** 8 hl

**BOTTLES:** 1.500 (only 0,500 lt)

## 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:

**Harvest:** Perfectly intact grapes are harvested in small boxes and dried for 4 months.

**Vinification:** After that the entire grapes are pressed and undergoes the fermentation and the maturation in oak barrels for 12 months. In the end is refined in bottles for further 6 months.

## 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 desserts, pastries, dried fruits and candied, cakes and cookies.

Nebbiolo