

MONTE DELLE SAETTE 2013



EN Denomination: White I.G.P. Verona.
Grape variety: Pinot Gris, Goldtraminer, Bianca Fernanda (Cortese).
Territory: Morainic hills.
Geographical location: S. Giorgio in Salici (Sona); a hilly area.
Altitude: 150-250 meters above sea level
Vineyard exposure: South-East.
Type of soil: Light sandy.
Training system: Guyot.
Average age of vines: 10 years.
Planting density: 6,000 vines per hectare.
Harvest: Hand-picked a part of the grapes at the end of August - beginning of September and another part at the end of September - beginning of October.
Crushing: For Goldtraminer, soft crushing of whole grapes and pressing.
Fermentation: Cold maceration of grapes, fermentation for 12 hours under controlled temperature at 16 degrees.
Aging: Various blends separated before assembly; a portion is kept for 1 year in steel and a small part is left for 5 months in barriques; then 6 months refinement in bottle.

Analytical data:

Alcohol: 13% Vol.
Total acidity: 5,33 g/l
Ph: 3,43

Vintage characteristics: This wine is a challenge that I have continued in order to create something really outside the box: having had a favorable year with the full ripeness of different varieties that are entirely different from each other, I was able to create this blend of grapes that only time will be able to express in its maximum goodness.

The over ripeness of the Goldtraminer has permitted an encompassing aromaticity, the refinement of the Pinot Gris in wood has given structure and complexity to the wine.

Organoleptic properties: Straw yellow with greenish rays. The bouquet hints of aromatic field flowers, sweet shrub, Sage with hints of exotic fruit (especially mango, pineapple and banana). The palate is full and warm notes of rennet Apple, flesh pulp and pleasantly mineral with a long and persistent finish.