



## “Monrose”

### *Terrazze Retiche di Sondrio I.G.T. 2015*



<b>GRAPE VARIETIES:</b>	Nebbiolo 100%
<b>GROWING LOCATION:</b>	Valtellina D.O.C. and Valtellina Superiore D.O.C.G. situated in the Communes of Berbenno, Castione and Sondrio.
<b>VINEYARD POSITION AND ALTITUDE:</b>	between 350-650 meters above the sea level, Southern exposure
<b>SOIL:</b>	sand (70%), silt (30%), no limestone, high content of granite rock, rarely clayey
<b>VINE-TRAINING SYSTEM:</b>	guyot
<b>PLANTING DENSITY:</b>	3.300 plants/ha
<b>GRAPE HARVEST:</b>	From September 28
<b>ALCOHOL CONTENT:</b>	13,00 % A.b.V.
<b>TOTAL ACIDITY:</b>	6,20 g/l
<b>SERVING TEMPERATURE:</b>	8 °C
<b>PROFIT PER HL/HA:</b>	56 hl
<b>BOTTLES:</b>	12.000

## 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 a cool maceration takes place in just 15 hours. Subsequently, part of the must is left to ferment, through the white winemaking (bleeding method), at a temperature of 18 °C.

Finally, the process is completed thanks to a short period of refinement in stainless steel and in bottle, without any malolactic fermentation.

## TASTING NOTES:

Light reddish color. It exudes notes of fruit with apricot undertones scents on the nose. A splendid tasty and well-balanced flavor on the palate with delightful fresh overtones and an aftertaste of raspberry and wild rose.

## WINE-PAIRING:

Starters, meat or fish main courses, pasta, young cheeses, mushrooms, truffles, dairy products, legumes and cereal soups.

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