



MAMETE PREVOSTINI
V A L T E L L I N A

“Monrose”

Terrazze Retiche di Sondrio I.G.T. 2015



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