

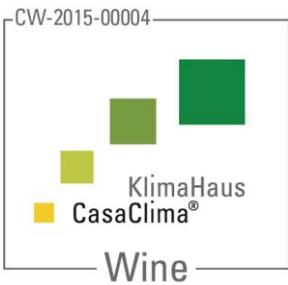


MAMETE PREVOSTINI

VALTELLINA

“BOTONERO”

Terrazze Retiche di Sondrio I.G.T. 2014



GRAPE VARIETIES:	Nebbiolo 100%
GROWING LOCATION:	Grapes from vineyards located in the entire production area of the Province of Sondrio.
VINEYARD POSITION AND ALTITUDE:	between 300-700 meters above the sea level, Southern exposure
SOIL:	sand (70%), silt (30%), limestone, high content of granite rock, rarely clayey
VINE-TRAINING SYSTEM:	guyot
PLANTING DENSITY:	3.600 plants/ha
GRAPE HARVEST:	From October 1
ALCOHOL CONTENT:	13% A.b.V
TOTAL ACIDITY:	5,80 g/l
SERVING TEMPERATURE:	16 °C
PROFIT PER HL/HA:	61 hl
BOTTLES:	45.000

Wine Spectator
2010 – score 86

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 the alcoholic fermentation takes place in 8 days, during which the must on the skins is incorporated by maceration, with a temperature of 25°C. After the pressing, the wine, always placed in stainless steel containers, carries out the malolactic fermentation. Here it remains for further 4/6 months of aging. Finally the process is completed with 10-months refinement of the wine in bottle, before the release.

TASTING NOTES:

A ruby-red color, quite transparent, it exudes fragrant and fruity scents, pleasant and clear of wild fruit on the nose, the bouquet opens to notes of cherry, currants and strawberry, followed by rose, raspberry and violet aromas. Crisp and pleasantly dry on the palate. It has a good body.

WINE PAIRING:

Starters of cold cuts, eggs, rice, fish, pasta, soups, white meats, baked vegetables, salads, creams and young cheeses.

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