

BOTONERO

Alpi Retiche Igt Rosso 2022

GRAPE VARIETIES: Nebbiolo 100%

GROWING LOCATION: the I.G.T. denomination area of Alpi Retiche in the province of Sondrio

VINEYARD POSITION AND ALTITUDE: southern exposure, between 300 and 700 metres a.s.l.

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 September 26

ALCOHOL CONTENT: 13,5 % A.b.V

TOTAL ACIDITY: 5,80 g/l

SERVING TEMPERATURE: 16 °C

PROFIT PER HL/HA: 66 hl

BOTTLES: 42.000

AVAILABLE SIZES: 0,5 - 0,75 -1,5 lt



TECHNICAL PROFILE:

Vinification: Berries not perfectly intact are eliminated. After a gentle destemming, the grapes, lightly pressed, are sent in stainless steel containers where the alcoholic fermentation takes place in 6 days, during which the must on the skins is incorporated by maceration. After the pressing, the wine, always placed in stain-less steel containers, carries out the malolactic fermentation. Here it remains for further 8 months of aging. The process is completed with a refinement in bottle.

TASTING NOTES:

bright ruby red color with a moderate transparency. The nose reveals fresh and fruity aromas of berries with very clean and pleasing aromas that starts with hints of cherry, currant and strawberry followed by scents of rose and violet. In the mouth the taste is fresh and dry, denoting a wine with a light but interesting body.

WINE PAIRING:

medium dishes, appetizers, soups, white meats, casseroles, salads, creams and mild cheeses.