



ALPI RETICHE BIANCO IGT



Wine produced in an alpine environment vinified in white from Nebbiolo grapes. The soil's geological origins go back to the time when the African and European plates collided so forming the Alps. The great variety of rock thus caused lends both minerality and elegance to the wine.

VARIETIES

Nebbiolo.

PRODUCTION ZONE

Vineyards in the Rhaetian and Valtellina Alps.

ALTITUDE AND ASPECT

Production of this wine started from a project associated with the vines growing on the slopes of Valtellina exposed to the sun and which, thanks to the south-south west aspect and an altitude of between 350 and 600 metres above sea level, ripen slowly consequently creating much richer and delicate aromas.

TYPE OF SOIL

Shallow, loose sandy loam.

TRAINING SYSTEM

Guyot and Valtellina arched cane.

HARVEST

Starts from the lowest-lying vines in mid-September to finish with the highest ones in late October.

WINEMAKING METHOD

The Nebbiolo grapes, picked by hand in crates, are vinified in white with a soft pressing and an immediate separation of the skins to avoid the transfer of colour to the must. The fermentation takes place in temperature-controlled stainless steel tanks at 18° C. Once fermentation is completed, the wine is racked and left on fine lees for some months. This long lysis of the yeasts increases the aromatic complexity while softening the taste and giving succulence on the palate. Ageing takes place only in steel, with no contact at all with oxygen so developing tertiary aromas which make the wine more complex and able to age for a long time.

SENSORY PROFILE

Straw yellow color with light gold highlights; a delicate but distinct aroma with fragrant notes of green apple, lemon, toasted bread, honey and white fleshy fruit; dry and fresh on the palate, with a pleasant flavoursome mineral finish.

RECOMMENDED CELLARING

2 years.

FOOD PAIRING

Ideal as an aperitif, it also pairs excellently with raw or fried fish, fried vegetables, white meat and fresh cheeses.

ALLERGENS: Contains sulphites.

