



ISPIRAZIONE

ALPI RETICHE IGT

PASSITO



Nino Negri is the unique expression of its terroir, from which it draws the inspiration for each of its wines, including this aptly named passito, with a pervasive nose and a concentrated, plush palate.

VARIETIES

Sauvignon Blanc, Chardonnay, Incrocio Manzoni.

PRODUCTION DISTRICT

The vineyards at the foot of the Rhaetian Alps, along the right bank of the River Adda.

ALTITUDE AND ASPECT

The vineyards are south-facing and lie at altitudes between 350 and 450 metres above sea level.

TYPE OF SOIL

Shallow, subacid, loose sandy loam.

TRAINING SYSTEM

Guyot and spur-pruned cordon.

HARVEST

The bunches were harvested in cases at the end of November. The grapes were already partially affected by noble rot at the time of picking.

WINEMAKING METHOD

In February the whole grapes are soft-pressed. The must then settles naturally for a few days. The high sugar concentration (20 degrees potential alcohol) prevents unwanted fermentation from occurring. After racking, the must commences long and continuous fermentation.

AGEING

Eighteen months in French oak barriques.

SENSORY PROFILE

Golden yellow hue accompanied by a complex, pervasive nose with top notes of Moscato grapes, apricots (caused by the botrytis), lemon, and hints of Alpine herbs, all very terroir-true. The palate displays a fine balance of sweetness and acidity, and concentrated tropical fruit with a long, lingering finish.

RECOMMENDED CELLARING

15 years.

FOOD PAIRING

A *vino da meditazione*, but also the ideal accompaniment to biscuits, tarts, and strongly flavoured cheeses.

ALLERGENS: Contains sulphites.

