



# ISPIRAZIONE

## ALPI RETICHE IGT

### PASSITO

#### 2016



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.

#### ABV

12,50 %.

#### 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.

