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Climate

The 2015 vintage saw a cool and mild winter, which was followed by warm spring with well distributed rains during the months of April and May. The first summer months were characterized by rather warm temperatures and only occasional light rain, which instead arrived during the first half of August, balancing plant growth and assisting a regular development of the grape bunches. September was accompanied by minimum rainfall and cool weather. This led to an excellent ripening of the crop, one with a bracing acidity and fine aromatic intensity.

Vinification

The grapes were picked by hand and the bunches, after destemming, were given a soft pressing in order to extract the juice as delicately as possible. The must was fermented in stainless steel tanks at temperatures ranging from 57° to 61 ° Fahrenheit (14°-16° centigrade). The blending of the various lots, fermented separately, as well as the successive bottling, took place during the month of March.

Tasting Notes

The wine is a straw yellow in color. The aromas are delicate and deep and recall apples and acacia flowers. The palate shows an important mineral structure, softness, and a crisp and savory finish and aftertaste.