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Climate

The 2016 vintage was marked by a mild and slightly rainy climate. The spring season profited from intense rainfall which guaranteed very useful reserves of groundwater in the soil for the hot and dry summer weather which followed. The late August rains and the lower temperatures which followed brought the growth and development of the vines back into balance. The harvest took place during the third week of September, and the grapes showed an excellent acidity and much aromatic character.

Vinification

The grapes were picked by hand and, after being destemmed, were very softly pressed to extract the juice as delicately as possible and conserve to the maximum extent its aromatic components. The must was fermented in stainless steel tanks at temperatures between 57° and 61° Fahrenheit (15°-17° centigrade). The blending of the various lots, fermented separately, and the successive bottling took place during the month of January 2017.

Tasting Notes

A straw yellow in color, the wine offers delicate aromas with notes of apples, orange flowers, and acacia flowers as well. The flavors are both supple and tasty with important mineral sensations on its fresh and sustained finish and aftertaste.