



MONTE DELLE SAETTE 2021



Designation: Bianco I.G.P. Verona
Grape Varieties: Pinot Grigio, Goldtraminer
The Territory: Morainic Hills
Geographical Location: S.Giorgio in Salici (Sona) hill area
Altitude: 50-250 m.a.s.l.
Vineyard Exposure: Southeast
Soil Type: Sandy Loam
Training System: Guyot
Average Age of Vines: 25 years
Planting Density: 6,000 vines per hectare
Harvest: Manual harvest conducted partly at the end of August-beginning of September and another part at the end of September-beginning of October
Crushing: For the Gold-Traminer, gentle pressing of the whole grape and pressing.
Fermentation: 10-12 days at controlled temperature of 16 degrees.
 Aging: Different and separate for each grape variety before blending. Part only in steel for 1 year and a small part undergoes a quick 5-month passage in barrique. Then 6 months of aging in the bottle.

ANALYTICAL DATA

Alcohol Content:13% Vol **Ph:**3,35
Total Acidity:5,85 g/l

Characteristics of the Vintage: This wine is a challenge I took on to create something truly out of the ordinary: having had a very favorable year to reach full ripeness of completely different grape varieties, I achieved this blend of grapes that only time will be able to express in its full goodness.

The over-ripening of the Goldtraminer allowed for an enveloping aromaticity.

Organoleptic Examination: Straw yellow color with solar reflections. Aroma of aromatic field flowers, chimonanthus, sage combined with hints of exotic fruit (primarily mango, pineapple, and banana). On the palate, it is warm and full with notes of renette apple, fleshy pulp, and pleasantly mineral with a long and persistent finish. From the aromatic impression on the nose, which exudes breadth, it then transitions to minerality and verticality—a true expression of the morainic hillside—with a finish that is savory and dry. The drinking experience is both enjoyable and enduring.