



MONTE DELLE SAETTE

2022

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 Goldtraminer, 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 **Total Acidity**..... 5,82 g/l
Residual Sugars: 0,5 g/l **Ph:** 3,30

Characteristics of the Vintage: The warm 2022 vintage represented yet another extreme challenge for us. The heat brought drought conditions, but also exceptionally healthy grapes. Despite the different ripening periods of Pinot Grigio and Goldtraminer, the result is a wine with intense aromas, given depth and balance by its refined mineral character.

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.