

POTIOR®

Vigna della Dama

2014 - 13,0% Vol.

Classificazione:

Offida D.O.C.G. Passerina

Uvaggio:

Passerina in purezza



HARVEST The harvest period, roughly mid-October, is chosen depending on the degree of ripening of the grapes, technical maturity, taking into account the relationship between the various components peculiar that, thanks to their natural balance, make it possible to achieve maximum varietal expression the grape. The vineyards are situated at an altitude of about 230 m s.l.m. in cool and clay soils that give minerality and flavor to grapes. The grapes, with an average yield per hectare of 7-8 t harvest in the early hours of the day, it is immediately transferred to the cellar, cooled and subjected to a careful selection, before the soft pressing.

FERMENTATION A portion plays a grape skin maceration (the skins) to cool about 10 ° C for 10 hours in special tanks in order to obtain the maximum extraction of aromatic precursors from skins. Subsequently, the crushed grapes, after a static decantation of 10 hours, is transferred into temperature controlled tanks where the alcoholic fermentation takes place, in about 15 days at a temperature not exceeding 15 ° C.

AGEING The wine is fermented on its lees for about six months, during which, without malolactic fermentation, thanks to thermal control, undergoes regular lees stirring. It is then blended and bottled. Followed by a period of aging in bottle before being placed on the market.

ORGANOLEPTIC ANALYSIS straw-colored wine with yellowish reflections. The nose and the characteristic pleasant smell is intense, full with notes of fruit with yellow flesh and citrus hints. On the palate, with typical and characteristic flavor, it presents fresh notes backed by a pleasant acidity.

ADVICE ideal pairings with dishes based on fish, light pasta soft cheeses. Serve at 10 ° C.

