



OPERA

Alpi Retiche Igt Bianco 2022

GRAPE VARIETIES: Chardonnay, Sauvignon, Pinot Bianco and Incrocio Manzoni

GROWING LOCATION: the Alpi Retiche Igt area in the province of Sondrio, in the district of Postalesio

VINEYARD POSITION AND ALTITUDE: southern exposure, at 400 meters a.s.l.

SOIL: sand (70%), silt (30%), no limestone, high content of granite rock, rarely clayey

VINE-TRAINING SYSTEM: guyot

PLANTING DENSITY: 3.800 plants/ha

GRAPE HARVEST: from September 14

ALCOHOL CONTENT: 13 % A.b.V.

TOTAL ACIDITY: 6 g/l

SERVING TEMPERATURE: 8/10 °C

PROFIT PER HL/HA: 38 hl

BOTTLES: 15.000

AVAILABLE SIZES: 0,375 - 0,75 - 1,5 lt

TECHNICAL PROFILE:

Harvest: the grapes, perfectly healthy, are harvested in small boxes of 4-5 kg.

Vinification: pressing of the whole grapes, fermentation in steel containers and maturation for 5 months partially in oak barrels.

TASTING NOTES:

Bright straw yellow color with a pleasant scent of fruits ranging from apples to apricots with a mineral rush. In the mouth the taste is well-balanced, fresh and fruity.

WINE-PAIRING:

Excellent as an aperitivo or with meat dishes, fish and fresh or slightly aged cheeses.