



DAMA PERDUTA

PROVINCE OF PAVIA
regional geographical indication
MALVASIA

VINTAGE
2019

TYPE
Lively white re-fermented in bottle

COLOUR
Pale yellow with gold reflection

GRAPES
Malvasia aromatica di Candia 100%

ALCOHOL
12% vol

NOSE
Characteristic, fragrant, with hints of citrus, peach, apricot and tropical fruits

PALATE
Soft, balanced, mineral

FOOD SUGGESTIONS
Aperitifs, fish starter, pizzas, first courses, fish-based preparations, white meats, fruit salads

SERVICE
Shake softly and serve at 10-12 °C in tulip glasses when young, in rhenish glasses if aged

SIZE
0,75 L

NOTES
Not filtered, presence of lees is a natural process due to re-fermentation and it indicate a genuine product

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Our reality

Bricco dei Roncotti is the name of the hill where our vineyards are located. We are in an area of sandstones, even outcropping, the altitude is between 150 and 230 m asl, the exposure of the vineyards is west, the soils are made up of light crumbly marls, with small lenses of red clays, chalky substrates and fine sands. Ours is recognized as heroic viticulture due to the very high slope, extreme environmental conditions that can only be faced with great passion and dedication.

Our philosophy

We cultivated our vineyard with tenacity and respect for nature, following an agricultural integrated production, contributing in a significant way to the conservation of biodiversity and improving the environment sustainability of our product. The land slope and exposure, the unique terroir, the high number of vines per hectare, the poor water availability, the permanent grass cover, the short and accurate pruning in winter, the green operations in spring and summer lead to manage the vineyard in the best way to have superior grapes quality.

Climate

Because of a dry Winter and a hot March, the vegetative season started early. April and mainly May were cold, so the vines slowed down growth and the water supply of the land was restored. Hot June brought a sudden and intense development of the vegetation recovering the previous slowdown. Hot July but also characterized by some rains favored a regular development of the vines. Strong temperature excursion in the last days before harvest ensured an adequate maturation of the grapes and the maintenance of freshness.

Harvest

Harvesting is strictly manual and performed at the optimal point of maturation and only the best grapes are transformed in wine. The harvest took place on September 11th and 12th. Grape ripening was optimal for its aromatic and tasteful components. The grapes spread in the vineyard were gently collected on the evening of September 11th and let cool down outside in the baskets at night. The following morning, the remaining grapes were harvested.

Vinification

Crushed grapes of excellent quality and immediately pressed, decantation for 24 hours and subsequent racking. Alcoholic fermentation took place in stainless steel tanks at temperatures between 19 and 22 ° C. Maturation in stainless steel tanks with various batonnage on the fine lees. Re-fermented in bottle, it is not filtered and separated from yeasts, it remains naturally veiled.