



## DAMA PERDUTA

PROVINCE OF PAVIA  
regional geographical indication  
MALVASIA

VINTAGE  
2020

TYPE  
Orange wine

COLOUR  
Deep golden yellow

GRAPES  
Malvasia aromatica di Candia 100%

ALCOHOL  
12,5% vol

NOSE  
Particular, fragrant, with hints of fresh grapes, roses,  
tropical fruits and mountain wind

PALATE  
Dry, balanced, mineral

FOOD SUGGESTIONS  
Structured fish and white meat dishes, medium and  
long-aged cheeses

SERVICE  
Serve at around 14 °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 and it  
indicate a genuine product*

## DAMA PERDUTA 2020

### 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 April, the vegetative season started early. May was rainy, so the vines slowed down growth and the water supply of the land was restored. Very rainy and humid June involved us in canopy management, July with regular rains, August with 2 water bombs, which gave us few weeks of work to restore the rows, but the summer climate helped 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 3<sup>rd</sup> and 4<sup>th</sup>. Grape ripening was optimal for its aromatic and tasteful components. The grapes spread in the vineyard were gently collected on the evening of September 3<sup>rd</sup> and let cool down outside in the baskets at night. The following morning, the remaining grapes were harvested.

### Vinification

Crushed fresh and healthy grapes, regular fermentation with the skins. Gentle punching done once a day. Alcoholic fermentation took place in stainless steel tank at a temperature between 18 and 25 °C. Racking after about 1 month of maceration and gentle press of the skins. Maturation in stainless steel tanks with batonnage on the fine lees for several months until the last racking. Not filtered