



BRICCO DEI RONCOTTI

from the steepest hills, the best wines



DAMIA PERDUTA

PROVINCE OF PAVIA

regional geographical indication

MALVASIA

VINTAGE

2021

TYPE

Orange wine

COLOUR

Deep golden yellow

GRAPES

Malvasia aromatica di Candia 100%

ALCOHOL

13% vol

NOSE

Intense, variable, fruity and floral, with hints of freshly picked grapes, roses, tropical fruits, citrus, candied fruit, pastries, honey and mountain breeze

PALATE

Full, balanced, mineral, aftertaste of Mediterranean bush and alpine undergrowth

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

presence of lees is a natural process and it indicates a genuine product

DAMA PERDUTA 2021

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

The fairly wet and cold winter and the very cold and dry month of April led to a delay in the awakening of the plants, further accentuated by an equally cool month of May, especially at night. Torrid June brought about a sudden and intense development of vegetation, recovering part of the previous slowdown. Hot and dry July and August led to a general acceleration of ripening, but with small clusters and berries. The strong temperature range and the dry climate in the last days before the harvest ensured an excellent ripening of the aromatic components and the maintenance of the health of the grapes.

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 9th and 10th. Grape ripening was optimal for its aromatic and tasteful components. The grapes spread in the vineyard were gently collected on the evening of September 3th 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 22 °C. Racking after about 2 months 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.