



BRICCO DEI RONCOTTI

from the steepest hills, the best wines



DAMIA PERDUTA

PROVINCE OF PAVIA
regional geographical indication
MALVASIA

VINTAGE
2022

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 indicate a genuine product

DAMA PERDUTA 2022

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 very dry Winter the vegetative season started early. April were rainy, so the vines slowed down growth and the water supply of the land was restored. Hot and rainy May and June involved us in canopy management for the intense development of vegetation. Hot and dry July and August led to a general acceleration of ripening, 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 5th and 6th. Grape ripening was optimal for its aromatic and tasteful components. The grapes spread in the vineyard were gently collected on the evening of September 5th 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 20 and 24 °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.