

PALMARGENTINA SWEET WINE 2025



APPELLATION

Sweet Wine

BLEND

50% Groppello Gentile, 45% Marzemino, 5% Moscato Rosa

SOIL STRUCTURE

Morainal gravelly with the presence of clay

AGE OF VINES & VINE TRAINING SYSTEM

30 years → Guyot

SEASONAL WEATHER 2025

Spring seasonal conditions showed maximum temperatures around 25°C, ideal for the phenological stage of bud break, with nighttime minimums between 14°C and 17°C. Flowering, which broadly indicates the harvest period approximately 90 days later took place between the last week of May and the first days of June.

Only in the months of July and August was there, as has now become customary, an increase in temperatures up to 36°C, which slightly anticipated the harvest. The harvest at Costaripa is *shibuj* because it is simple, which does not mean easy, and to which we dedicate time for quiet observation.

It took place around mid-August for Pinot Noir and Chardonnay, and in the second week of September for the four red grape varieties of Valtènesi. The grapes were perfect, almost immaculate, with analytical values sufficient to consider the must of each variety in perfect balance with one another. The production of Chardonnay and Pinot Noir was sufficient, while there was a significant reduction in all the red grapes, reaching an average of -33%. The wines we taste today represent the perfect harmony between the aromatic component of perfectly ripe, white-berried fruit and a good freshness that is never sharp, never citric, but very sweet in its sweetness. In general, they will be wines for early drinking and that will have in their DNA a good ability to live for a long time.

HARVEST

Always strictly by hand.

In the early morning hours when the air and grape temperature is cooler.

VINIFICATION

Part of the grapes raised on the plant and part under cover. Extra-soft and slow pressing with sugar content above 30%.

Fermentation in stainless steel at low temperature.

TASTING

COLOR: Bright pink color with slight coral nuances.

BOUQUET: Appealing to the nose with fresh summer fruit notes, strong accent of melon, apricot, cherry, pineapple and strawberry and raspberry jam.

PALATE: The low alcohol content produces a very well-balanced fresh sweet perception with delicate notes of candied fruit.

WINE PAIRING

Desserts with berries, ice-cream, whipped zabaglione with summer fruits such as peach, apricot and melon.

RECOMMENDATION OF CHEF SERGIO MEI

Cream dessert with almond biscuits and wild strawberries