

MOLMENTI VALTENESI 2021



APPELATION

Valtènesi

BLEND

60% Gropello Gentile, 20% Marzemino, 10% Sangiovese, 10% Barbera

SOIL STRUCTURE

Morainal gravelly with the presence of clay, foothill areas, exposed to the South-East

AGE OF VINES & VINE TRAINING SYSTEM

45 years → Guyot

SEASONAL WEATHER 2021

The Mediterranean climate and the particularities of the Valtènesi territory of glacial origin positively influenced the seasonal trend and all the phenological phases of 2021. Finally, the delay of at least 15 days in flowering compared to recent years made it possible to postpone the harvest to a more traditional time.

On May 18, vegetation with shoots of only 30/40 cm and 5/6 leaves, testifying to the hope of a return to a postponed and therefore cooler harvest.

The spring/summer rains, well distributed, favoured the respective historic inland and lakeside slopes with south/east exposure, compared to the outer ones with south/west exposure, equalizing the maturation index.

Unusual were the minimum and maximum temperatures at the beginning of veraison on August 5 (min. 15° – max 32°).

A slight hail effect on July 29 affected a small part of some of our vineyards located in seven municipalities of the Valtènesi.

As has been the case for a few years now, manual harvesting gave value to the experience of manual work, which knows how to pick the best of the well-ripened bunches.

Excellent quality with production once again reduced by 20%.

HARVEST

Strictly by hand in the early hours of the morning when the temperature of the air and grapes is cool, so as to preserve the crunchiness of the skin.

VINIFICATION

Technology is represented by “teardrop” vinification, i.e., the use of pure free-run juice by a static dripping before fermentation, in order to obtain a must that can be considered the “heart of the grape”.

AGEING

100% of the must ferments and is aged in old 440-litre white oak tonneaux for about 24 months before remaining in bottles for another 3 years.

TASTING

COLOR: Shiny light pink, one of a kind, with soft pearl reflects that turn golden over time.

BOUQUET: Rich and complex. Wide fragrance of violet, sweet white jasmine flowers, vineyard peaches, tangerine, small red fruits, spices and saffron. Over time, it collects light vanilla fragrance and mild notes of cinnamon.

PALATE: Perfect correspondence of taste-smell. Wide and complex enveloping structure with highly original sapidity and persistence.

Crunchy almost citrus freshness, synonymous with extraordinary longevity.

WINE PAIRING

Ideal with Mediterranean food, shellfish, cooked and raw tuna fish, swordfish marinated in citrus juice. Veal carpaccio or white meat in seasonal truffle cream. Risotto with vegetables and shellfish.

RECOMMENDATION OF CHEF SERGIO MEI

Raviolo with burrata (filled, spun-curd cheese) and chopped raw tomatoes and basil