

PALMARGENTINA SWEET WINE 2023



DESIGNATION

Sweet Wine

BLEND

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

SOIL STRUCTURE

Morainal gravelly with the presence of clay

AVERAGE AGE OF VINES

30 years

TRAINING SYSTEM

Guyot

SEASONAL WEATHER 2023

The 2023 seasonal weather trend had a fluctuating course.

Spring was characterized by cool temperatures that lasted until July,

Monte Baldo was covered in snow until May 14th.

A light hail effect in April affected 10% of our vineyards.

In May and June the heavy rains allowed for delayed blooming and therefore a slightly late harvest.

Despite the intense rain, we had good temperature range until the end of July.

August was very hot, with constant temperatures close to 38°C.

Production was above expectations with regular ripening index.

Harvest was slightly postponed to pick the fruit at its full expression.

Waiting on the vine for over 2 weeks allowed us to harvest well-formed bunches with visibly withered grapes.

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

COLOUR: Bright pink colour with slight coral nuances.

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

FLAVOUR: The low alcohol content produces a very well-governed 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.

CHEF SERGIO MEI RECOMMENDS

Cream dessert with almond biscuit and wild strawberries.