



## MOLMENTI VALTENESI 2016



### DESIGNATION of ORIGIN

Valtènesi

### BLEND

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

### SOIL STRUCTURE

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

### AVERAGE AGE OF VINES

45 years

### TRAINING SYSTEM

Guyot

### SEASONAL WEATHER 2016

Distinguished by a sunny early spring with a sudden drop in temperature and plenty of rainfall in May and June. Flowering in perfect synchrony with the end of May with promise of a slightly late harvest. Grapes well-toned and turgid with slightly sparse but well-composed bunches. The low evening temperatures and excellent amount of light made possible the picking of perfectly ripe bunches with crunchy skin and tasty juice. Acidity and freshness are clearly evident and characterise a wine all set to last.

### 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 means of static dripping before fermentation, thereby obtaining a must that can be considered the “very heart of the grape”.

### REFINEMENT

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

### TASTING

**COLOUR:** Shiny light pink, one of a kind, with soft pearl reflections that turn golden over time.

**BOUQUET:** Rich and complex. Ample fragrance of sweet white jasmine flowers, vineyard peaches, mandarin oranges and small red fruits. Over time, it collects light vanilla nuances and mild notes of cinnamon.

**FLAVOUR:** Perfect correspondence of taste-smell. Ample and complex enveloping structure with highly original sapidity and persistence. Crunchy almost citrus freshness, synonymous with extraordinary longevity.

### WINE PAIRING

Ideal with 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.

### CHEF SERGIO MEI RECOMMENDS

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