



CANTARUTTI ALFIERI

## LAMBRATO IGT VENEZIA GIULIA

**VINE:** Pinot Gris and Pinot Blanc

**HARVEST:** by hand, and usually in mid-September after careful selection of the best grapes.

**WINEMAKING:** the single grapes are vinified separately and after separation of the stalks, the skins and the must remain to macerate for 18 days at a variable temperature of 15-18 degrees.

**FERMENTATION:** fermentation occurs spontaneously with the grafting of selected yeasts to avoid stops or anomalous fermentations that would lead to deterioration of the product. Fermentation is very slow and during this period the skins are manually mixed with the must.

**REFINING:** at the end of the fermentation a single mass is made and the wine is decanted into French second passage barriques where it remains for about 8 months. The remaining period of aging and until bottling remains in concrete. Bottling took place in August 2020. It is a wine with an excellent structure capable of lasting at least another five years from bottling.

**FEATURES:** Its colour is bright and intense, reminiscent of the precious red amber. The perfume is enveloping and harmonious. In the mouth it is rich and reminiscent of toasted hazelnuts, dates and slight perceptions of coffee and dehydrated citrus fruits. In the mouth it is full and extremely elegant. Very refined and tasty.

**FOOD & WINE MATCHING:** wine with a strong but at the same time refined character that finds extraordinary combinations with dishes with strong tastes such as meats, but also cured meats and sheep and goat cheeses. Excellent on rich and fatty soups. Incredible on grilled fish and sublime pairing with lard flavoured with medicinal herbs.

**TEMPERATURA DI SERVIZIO SUGGERITA:** 12-14°C



***Bicchieri Consigliato:***

