



Fontanamora

Appellation: *Valtènesi DOC*

Vintage: *2024*

Vinification: *Stainless Steel*

Alcohol: *12.5 %*

Pieces Number: *14 000*

Format: *0.75 lt – 1.5 lt*

Grapes blend: *60% Groppello, 25% Barbera, 10% Sangiovese, 5% Marzemino*

Vineyard ages: *About 25 years grapevine*

Soil composition: *The vineyard has a mixed calcareous-sandy structure and with a good presence of organic matter.*

Exposure: *East / West*

Geographical production area: *This Valtènesi takes its name from the "Fontanamora" locality where the vineyard is located. A perfect east/west exposure allows for constant drying of the grapes moistened by the night dew.*

Branching: *Guyot trellis-training, Simonit pruning method. From 5 to 8 buds for each rod.*

Average Ageing: *90 qli/Ha*

Potential Ageing: *4-5 years*

Season 2024: *As it happens now, year after year since 2020, the winter of 2024 has been characterized by mild temperatures. The beginning of the sprouting has occurred regularly in line with seasonal rhythms, with abundant rains compared to previous years. The summer period has given us a favorable climate, with good water presence thanks to the unusual rainfall of the months of July and August. This presence of rain also characterized the harvest phase, certainly imprinting unique characteristics to the vintage, such as the persistence of the sensation of acidity.*

Harvest: *20 SEPTEMBER - 22 SEPTEMBER*

Vinification: *For the Fontanamora the grapes are vinified separately, creating the different mono varietal bases. The selected bunches, once in the winery, are pressed and de-stemmed and placed directly in the press. Here the "cryo-maceration" takes place: the addition of dry ice, which allows the temperature to be lowered, creating an inert and oxygen-free environment, preserving the noble components of the Valtènesi terroir. After a soft pressing, the must is kept at 10°C and left to clarify naturally through static settling. The limpid is drawn off and fermented at a controlled temperature using selected yeasts. Once the different pure wines have been obtained, we choose the blend that will lead us to the new Fontanamora vintage. The blend is left to mature until February in stainless steel tanks, with cadences batonnage, and then left to refine in the bottle*

Sensory analysis: *Soft pink color with violet highlights. The complexity and elegance of this wine is striking on the nose. There are hints of rose, white peach, grapefruit and the typical peppery note of Groppello. On the palate it is a wine of great balance: fresh, mineral and sapid, emblem of Valtènesi.*

Food pairing: *Excellent as a combination for the entire Mediterranean cuisine, from lake fish to fried seafood. Recommended with fresh cured meats and medium-aged cheeses.*