



Fontanamora

Appellation: Valtènesi Doc

Vintage: 2025

Vinification: Stainless Steel

Alcohol: 13 %

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 2025: The winter of the 2025 season led to a slightly delayed start to vegetative growth compared to 2024, though still earlier than the historical average. Vine development progressed in good balance, supported by a spring that was far from dry. Adequate water availability accelerated ripening, bringing the grapes to veraison as early as the final days of July. The last days of August proved crucial, with rainfall and unusually high humidity levels recorded. These conditions promoted further ripening and resulted in a better alignment among the different varieties. The first Lugana cluster was harvested on August 27; after a pause of about seven days, the main harvest began and concluded with the picking of the last Groppello cluster on September 20—an exceptionally early harvest.

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.