



Setamora

Appellation: *Valtènesi DOC*

Vintage: *2020*

Vinification: *Stainless Steel*

Alcohol: *12.5 %*

Pieces Number: *2.800*

Format: *0.75 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: *The vineyard of this important wine is located in the "Balosse" area. The area is located in the middle of the morainic hill, with perfect exposure to the winds of the Lake Garda. This particular microclimate allows to obtain a perfect phenolic ripening of the fruit*

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

Average Ageing: *90 qli/Ha*

Potential Ageing: *8-10 years*

Season 2020: *A harsh and rainy winter brought forward a spring with a warm climate. The sprouting was regular and in line with previous seasons. Good flowering led to excellent fruit production and veraison was slow but constant. September was a propitious month for the harvest, thanks to favorable day/night temperature variations, which ensured optimal maturation and preservation of the aromatic structure.*

Harvest: *15 SEPTEMBER - 16 SEPTEMBER*

Vinification: *This wine was born from the idea of bottling the Valtènesi area. For more than a century, rosé vinification has indelibly characterized our winemaking vocation. The "Setamora" is one of the few aged rosè wines in the world, this particularity makes it unique in its kind. Our best grapes are harvested and vinified separately by variety. After a short "cryo-maceration" in the press, the "flower must" obtained ferments at a controlled temperature with selected yeasts. Once the different pure wines are obtained, we proceed with a careful blending in stainless steel. A further 6 months in the bottle then allow to reach that balance that distinguishes this precious wine.*

Sensory analysis: *Coppery color with golden highlights. On the nose is unique, with a large and complex bouquet with hints of: candied orange, apricot, peach, apple, jasmine, vanilla, cloves, thyme and eucalyptus. The taste is soft, fresh in acidity, sapid, mineral and with good tannins with an intense and persistent finish.*

Food pairing: *Excellent meditation wine. Also recommended in combination with seasoned soft cheeses, stewed meats rich in seasoning and dry pastries.*