



Seselle

Appellation: Valtènesi DOC

Vintage: 2024

Vinification: Stainless steel;

French oak barriques and large barrels

Alcohol: 13 %

Pieces number: 7 000

Format: 0.75 lt - 1,5 lt

Grapes blend: 85% Gropello, 15% Rebo

Vineyard ages: About 50 years grapevine

Soil composition: The geological composition of this soil varies from calcareous clay to organic matter rich in calcium carbonate.

Exposure: North- East / South – West

Geographical production area: The vineyard is located on the shores of the lake in the locality of "Seselle" in Moniga del Garda. The 50-year-old grapevines represent the most important wine heritage.

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

Average Ageing: 80 qli/Ha

Potential Ageing: 15 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: 3 October

Vinification: The Seselle wine follows the typical red wine fermentation with the separate vinification of the two grapes. Once in the winery, after pressing and destemming, the grapes ferment directly in the tank, at a controlled temperature with selected yeasts and maceration on their skins. During the 15 days of alcoholic fermentation constant pumping over and punching down are carried out to keep the pomace cap submerged. At the end of this process, the racking and the separation between "vino fiore" and pressed wine takes place. The malolactic fermentation then begins, which transforms the malic acid into lactic acid, giving the wine greater softness. A precise blend is then necessary to balance the part of "vino fiore" with the pressed wine, with the aim of balancing its structure with the right amount of tannins. Subsequently the Rebo matures in barrique and the Gropello refines in large 20 hl French oak barrels. After about six months, the two wines are assembled in a stainless-steel tank. After a short rest the blend concludes its refinement with 6 months in the bottle.

Sensory analysis: Deep ruby red color with garnet highlight. The scent ranges between the toasting of the different woods: vanilla, cocoa and a light balsamic note on the finish. On the palate it is a wine of rare balance, fine, elegant and persistent which refers to the fruity and spicy aromas perceived in the olfactory phase.

Food pairing: It perfectly accompanies red meat dishes and the typical "spiedo alla bresciana". Also recommended with aged and soft cheeses such as gorgonzola, taleggio and stracchino.