



Seselle

Appellation: *Valtènesi DOC*

Vintage: *2023*

Vinification: *Stainless steel*

Alcohol: *14 %*

Pieces number: *7 000*

Format: *0.75 lt - 1,5 lt*

Grapes blend: *85% Groppello, 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 40-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 2023: *The 2023 season had completely different connotations compared to previous harvests.*

Between November and February there were constant rains and good snowfalls in the Alpine and pre-Alpine areas, in particular Monte Baldo remained white until the end of March. Budding began in line with the 2022 vintage, in fact, the first cottony buds showed themselves around March 14th. Until the end of April, the climate was mild and windy, allowing the vine to sprout constantly and gradually. From May onwards, however, heavy and constant rainfall occurred, heralding a season that would not be easy from an agronomic point of view.

The development of the bunch was slowed down by the sudden vegetative push of the vine, resulting in a delay of around 15 days compared to the 2022 vintage. Complete veraison occurred with a strong general delay, leading the grapes to accumulate high point of acidity until the end of September. Fortunately, as with the last 2 years, the harvest was accompanied by a phase of general good weather, in fact the months of September and October proved to be dry and constantly windy. The first bunch was harvested on the night of September 6th and the extraction of the first musts demonstrated the particularity of the season. The rainy and cool climate characterized the vintage, making it unique from the point of view of gustatory and aromatic freshness.

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 two wines are blended in stainless steel tanks. 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.*