



Terrazze Retiche di Sondrio IGT "Lotamà"

GRAPE VARIETIES

Nebbiolo, Syrah

WINEMAKING

Manual selection of the grapes, destemmed, fermentation in small stainless steel tanks, aging in barrels of 30 hl, casks and French oak barriques of second passage.

AGEING

12 months ageing before bottling.

ANALYTIC DATA

Alcohol content: 12.9 % vol.

ORGANOLEPTIC CHARACTERISTICS

Wine characterized by a mellow scent of vanilla and red fruits, full-bodied and fresh by drinking immediate and simple.

GASTRONOMY

Excellent with red meats, game such as deer or wild boar, but also with poultry, turkey and duck, pasta with tomato sauce, appetizers and canapés, seasoned chesses.

Serving temperature 14-16°C

AVAILABLE FORMATS

75 cl

