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| Name: | Migoleta |
| Denomination: | I.G.P. Bianco Vigneti delle Dolomiti Late Harvest Raisin Wine |
| Wine: | 35% Chardonnay – 50%Traminer –15% Syrah |
| Type of cultivation: | In densely planted rows with pruning à la Guyot (n. 9.730 plants/hectare). |
| Production: | Late period grape picking, at the end of October with very limited production and presence of botrytis and berries gently dried. Then further raisining in crates follows in a dry and airy environment which is constantly controlled bunch by bunch manually and carefully until February with a final reduction of 70% in weight/grapes. |
| Place of Production: | “Collina Zinzè” vineyards on the slopes of Monte Baldo, at an altitude of 350m. |
| Vinification: | Direct crushing of the grapes in the winepress with extraction of colouring agents and followed by vinification without skins and slow fermentation in barriques for 5-6 months. |
| Wine refining: | First racking and subsequent bottling for long ageing in bottles (for over a year). |
| Alcoholic strength: | 13,5% vol. and 110 g./l. natural sugar residue. |
| Characteristics: | |
| Colour: | Amber with glints of copper. |
| Smell: | Floral, citrusy, with hints of peach and apricot. |
| Taste: | Delicate, smoothly intense. |
| Ageing: | Collector’s wine that may be kept for a long time. |
| Serving Temperature: | Pleasantly served at 12° - 14° C. |
| Best with: | At the end of a meal, great with fine desserts. Pleasant with marbled or fresh goat cheese, accompanied with honey. |