



## La Contea 2021

Made from white Nebbiolo, white vinified Pignola and Sauvignon Blanc grapes, La Contea is our rare white Valtellina wine. Its autochthonous variety is grown exclusively in vine fields in the municipalities of Villa di Tirano and Bianzone.

— **BRAND**

La Gatta

— **TYPE**

White Wine

— **AREA OF PRODUCTION**

Region: Lombardy  
Province: Sondrio  
Municipalities: Tirano and Bianzone

— **GRAPE BLEND**

Nebbiolo, Pignola, Sauvignon Blanc

— **APELLATION**

Alpi Retiche IGT

— **TERRAIN COMPOSITION**

Sandy clay, poor in humus and highly permeable. All these factors are favourable for aromas and preservation

— **YIELD**

700g/m<sup>2</sup>

— **FARMING SYSTEM**

Archetto valtellinese

— **VINIFICATION**

Gently pressed, without colour extraction; must is immediately separated from the pomace. It is then fermented at 13-15°C for around 15 days

— **AGEING**

In stainless steel barrels

— **ALCOHOL CONTENT**

12.5% vol

— **TOTAL ACIDITY**

6.8g/l

— **RESIDUAL SUGAR**

0.5g/l

— **LONGEVITY**

3/4 years

— **TASTING NOTES**

Straw yellow in colour; lively on the nose, with fresh citrus notes, including grapefruit, and subtle lemon balm hints; vibrant, harmonious, fresh and pleasantly dry on the palate

— **COLOUR**

Straw yellow

— **SERVING SUGGESTIONS**

Ideal served as an aperitif, with first and second courses

— **SERVING TEMPERATURE**

6-8°C

— **SIZE**

50cl, 75cl