



Giovanni Segantini 2016

Made from Nebbiolo grapes raised on vines on the terraces of La Gatta Estate, Giovanni Segantini is our persistent and elegant red wine, a tribute to the great Italian painter, the most eminent exponent of divisionism, both in terms of its shape and content.

— **BRAND**

La Gatta

— **TYPE**

Red Wine

— **AREA OF PRODUCTION**

Region: Lombardy
Province: Sondrio
Municipality: Teglio and Bianzone

— **GRAPE BLEND**

Nebbiolo

— **APPELLATION**

Valtellina Superiore DOCG

— **TERRAIN COMPOSITION**

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

— **YIELD**

550g/m²

— **FARMING SYSTEM**

Guyot

— **VINIFICATION**

Raising of grapes on the vine for 30-40 days. Maceration with skins for 15-17 days in 130 hl stainless steel fermentation vats with automatic treaders. Three delestages at a controlled temperature of 29°C

— **AGEING**

Takes place in large oak barrels for 14 months

— **ALCOHOL CONTENT**

13% vol

— **TOTAL ACIDITY**

5.5g/l

— **RESIDUAL SUGAR**

1.0g/l

— **LONGEVITY**

10/12 years

— **TASTING NOTES**

An inviting ruby red; seductive aromas, with characteristic red berry hints, winy, robust, rich in tannins, of great substance, elegant, harmonious and highly persistent

— **COLOUR**

Bright ruby red

— **SERVING SUGGESTIONS**

Ideal served with red meats, roasts, grilled meats and mature cheeses

— **SERVING TEMPERATURE**

17-18°C

— **SIZE**

75cl, 500cl

Prizes and Awards

— **VERONELLI** ★★
Three Stars

— **VINIPLUS** ✿✿
Four Camune ✿✿
Roses