



## Prestigio 2018

Made from Nebbiolo grapes delicately raised on vines in new fields, where malic acidity is reduced and the grape synthesises specific micro-aromas, Prestigio is our full-bodied red wine, enriched by its soft tannins.

— **BRAND**

La Gatta

— **TYPE**

Red Wine

— **AREA OF PRODUCTION**

Region: Lombardy  
Province: Sondrio  
Municipality: Brianzone

— **GRAPE BLEND**

Nebbiolo

— **APELLATION**

Valtellina Superiore DOCG

— **TERRAIN COMPOSITION**

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

— **YIELD**

550g/m<sup>2</sup>

— **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 small wooden barrels, followed by a further 12 months in barriques

— **ALCOHOL CONTENT**

14% vol

— **TOTAL ACIDITY**

6.2g/l

— **RESIDUAL SUGAR**

0.5g/l

— **LONGEVITY**

12/15 years

— **TASTING NOTES**

Intense ruby red, dense, rich in fruity notes, spicy, with hints of vanilla, refined macerated floral notes; full-bodied, rich in extracts, tannic yet velvety, culminating in harmony, balance and persistence

— **COLOUR**

Intense ruby red tending towards garnet

— **SERVING SUGGESTIONS**

Ideal served with red meats, game and cheeses of substance, like Bitto

— **SERVING TEMPERATURE**

17–18°C

— **SIZE**

75cl, 150cl, 300cl

### Prizes and Awards

— **MUNDUS VINI**

Gold Medal



— **WINE HUNTER**

Gold Medal



— **CERVIM**

Gold Medal



— **WINE CRITICS**

93 points

**93**

— **JAMES SUCKLING**

91 points

**91**

— **EXPOVINA**

Silver Medal

