



Foglia al Vento 2024

A Nebbiolo that remains on the skins for only 24 hours to allow the must to acquire its characteristic rosé color, but without overdoing it with tannins. This rosé is bottled the following spring to mitigate, with its freshness the hot summer season.

— **BRAND**

La Gatta

— **TYPE**

Rosé

— **AREA OF PRODUCTION**

Region: Lombardy
Province: Sondrio
Municipalities: Teglio and Bianzone

— **GRAPE BLEND**

Nebbiolo

— **APPELLATION**

Alpi Retiche IGT

— **TERRAIN COMPOSITION**

Very clayey and with a high calcium content

— **YIELD**

700g/m²

— **FARMING SYSTEM**

Guyot

— **AGEING**

In stainless steel barrels

— **ALCOHOL CONTENT**

12% vol

— **TOTAL ACIDITY**

5,4g/l

— **RESIDUAL SUGAR**

1,0g/l

— **LONGEVITY**

3/4 years

— **TASTING NOTES**

Intense rosé; bursting and lively, fresh, with notes of violets and black berried fruits; good acidity on the palate, fruity, dry and harmonious; wine with a fine structure for good everyday dining.

— **SERVING SUGGESTIONS**

Excellent with pasta, poultry, red and white meats, grilled

— **SERVING TEMPERATURE**

8-10°C

— **SIZE**

75cl

