



## Del Frate 2024

Made from Sauvignon Blanc grapes harvested and stored fresh to exalt their aromatic richness, Del Frate is our impressively persistent white wine.

— **BRAND**

La Gatta

— **TYPE**

White Wine

— **AREA OF PRODUCTION**

Region: Lombardy  
Province: Sondrio  
Municipalities: Teglio and Bianzone

— **GRAPE BLEND**

Sauvignon Blanc

— **APPELLATION**

Alpi Retiche IGT

— **TERRAIN COMPOSITION**

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

— **YIELD**

600g/m<sup>2</sup>

— **FARMING SYSTEM**

Guyot

— **VINIFICATION**

Grapes are harvested and stored in a fresh place for 12 hours to exalt their aromatic richness. After maceration with skins for 12 hours and gentle pressing (0.5 atm), the must ferments for 12-15 days at a controlled temperature of 17°C

— **AGEING**

In stainless steel barrels

— **ALCOHOL CONTENT**

12,5% vol

— **TOTAL ACIDITY**

6,0g/l

— **RESIDUAL SUGAR**

1,0g/l

— **LONGEVITY**

4/5 years

— **TASTING NOTES**

Intense golden-yellow, an inviting bouquet with pepper, apricot and tropical fruit hints, seamlessly blended with the alcohol and acidity. On the palate it is dense and of great substance. Surprisingly bright and persistent

— **SERVING SUGGESTIONS**

Ideal served with first courses, fish and fresh cheeses

— **SERVING TEMPERATURE**

8-10°C

— **SIZE**

75cl