



Agricola Vallecamonica

Bianco dell'Annunciata

*Annunciata, monastery, religion, and life.
Dominated the vineyards, woods became then returned, now white.
Little land, a lot of rock, slope and height are mitigated by Iseo.
Recent, past, written history and to be written.
Cross Manzoni in Purity.*

PRODUCTION AREA: The grapes come from company's vineyards on the slope between 600 and 800 meters above sea level in the municipality of Piancogno, adjacent to the Convent of the Holy Annunciata. Area known since the fifteenth century for the production of quality wine.

TIPOLOGY: IGT Valcamonica

BLEND: 100% cross Manzoni, this grape has been obtained by the agronomist Luigi Manzoni, professor at the Agricultural Institute of Conegliano Veneto between the years 30'-35'. Born from the crossing between Riesling and Pinot Blanc.

FORM OF BREEDING AND SOIL: Low Guyot (about 40 cm height floor), 7000 vines per hectare grassy lawn, average slope 30%. Sands surface drainage, infiltration of clay, deep presence of sedimentary rocks rich in marine fossils.

ALCOHOL: 13,5% VOL.

VINIFICATION: The grapes are harvested by hand to reach the right polyphenolic ripening, follows after stemming prolonged maceration in contact with the skins for 40/60 hours. This is followed by the soft pneumatic pressing and fermentation in temperature controlled stainless steel tanks. The aging continues in stainless in contact with the "nobles lees" with agitation weekly operation called batonage. At the end of the stabilization is ready for the bottle and the introduction to the market. Does not carry out malolactic fermentation.

PRODUCTION: About 4000 bottles. Maximum yield per hectare 50 quintals of grapes.

FOOD AND WINE PAIRING: Accompanies the most delicate dishes of the area but full of personality, fish, fresh cheeses and white meat goats also.

