



LA GATTA Valtellina



LA MADONNINA Chianti Classico



SANTAVENERE Montepulciano



PODERE SPADINO Maremma

LA CONTEA 2017



Appellation of origin	Alpi Retiche IGT
Production area	Region: Lombardy; Province: Sondrio; Communities: Villa di Tiran and Bianzone.
Grape varieties	Pignola Valtellinese (red), Nebbiolo (red), Sauvignon blanc
Training system	Archetto valtellinese
Yield	700 g/m ²
Soil	Sandy, loamy soil, less vegetable mould and pretty water permeable.
Alcohol content	12% vol
Total acidity	5.8 g/l
Residual sugar	0.9 g/l
Temperature of service	6–8°C
Longevity	2/3 years
Wine making	The must is separated from the skins by a soft pressing, without extraction of colour. Fermentation follows at 13-15 ° C for approx. 15 days.
Aging	5 months in steel tanks
Wine tasting	Clear yellow; persistent, concentrated bouquet with fresh, flowery aromas; plenty of fruit on the palate, light body and a pleasantly dry finish.
Best drunk with	Fish and vegetables, or excellent as an aperitif.
Format	75 cl

It's quite rare to find white wine grapes growing in the Valtellina. In fact, La Contea white wine is made from the red Valtellina Pignola and Nebbiolo grapes using a "blanc de noirs" process. The Pignola grape is a local variety found almost exclusively in the Villa di Tirano and Bianzone area, perfect for fermentation without maceration.

The Pignola and Nebbiolo grapes pulp is perfectly white: quick and soft pressing therefore produces a colourless must. Right before bottling, when the wine is completely stable, 15% Sauvignon white wine is added.

Pignola grapes prepared using the "blanc de noirs" process are also the perfect base for a sparkling wine fermented in the bottle.