

Incanto

TYPE:
Still white

VINTAGE:
2024

GRAPES:
Timorasso 100% (Ancient indigenous grape recently revived)

VINEYARD:
Located in the Lombard/Pavia Apennines on Pernione hill, Rocca Susella.
Soil: Calcareous–clay–fossil
Natural and Organic management; grassing, mowing, copper and sulfur only.
Planting year: 2020
Training: Low Guyot
3,000 vines/ha
Yield: 60 q/ha – 2 kg/vine
Altitude: 300–400 m
Harvest: second/third week of September at phenolic ripeness.

VINIFICATION:
Harvest in 15 kg crates; grapes are destemmed, crushed, and gently pressed. Fermentation in temperature-controlled steel tanks.

TASTING NOTES:
Straw yellow with greenish reflections; aromas of unripe fruit (pear, peach, apple) with a persistent mineral finish. With aging, notes of hydrocarbons, honey, and dried fruit emerge.

ALCOHOL:
13.0% Vol.

PAIRINGS:
Excellent as an aperitif; pairs with seafood starters, fish-based first courses, white meats, and medium-aged cheeses.

SERVING TEMPERATURE:
8–10°C

SIZE:
0.75 L

Contains sulfites.

