

My Time 2016

A willful wine with its own sense of Time



VARIETY Chardonnay 40%, Sauvignon 30%, Friulano 30%



VINEYARDS From our “Lara” and “Cugini” vineyards, planted in 1993 and 2003, with an average vine age of 18 and 15 years. 5,300 and 5,800 vines planted per hectare, trained using the Guyot method. Yield of 75 ql/ha.



HARVEST August 28th. Hand selection. Hand selection of the ripest bunches followed by optical sorting.



VINIFICATION Made exclusively in selected vintages. The three different varieties are harvested at the same time and, after destemming and crushing, grapes macerate *together* for 20 hours at a temperature of 10°C, after which they are softly pressed. The juice is cooled and excess particles are removed through natural decantation. Fermentation, at a controlled temperature of 18-20°C, begins in stainless steel vats and ends in 500 lt French oak barrels.



ÉLEVAGE The wine matures in the fermentation barrels for 30 months, laying on the noble lees for the first eight months. Bâtonnages are made, starting twice a day and with a diminishing frequency, until the end of December. Afterwards, the wine evolves in stainless steel vats for 12 months circa – until it's *time*. Bottle aged for 12 months before release.



TASTING NOTES (serve at 13°C)

Color Pure gold, with brilliant highlights and an oily consistency.

Aroma Notes of nectarine, lychee, banana, white currant, citrus, white chocolate, dates, and chamomile flowers.

Taste Pleasantly sapid and wonderfully persistent. Notes of grapefruit, kiwi, red berries, pastry cream, and hints of hazelnut.



PAIRINGS Standout chef pairing: Risotto with beets and Blu di Ramandolo (blue cheese) by Arjan Kuqi @ La Frasca (Lauzacco, Italy). Pair with raw seafood and shellfish, risotto dishes and aged soft and semi-firm cheeses.

APPROXIMATE ANALYTICAL DATA

Alc. content 12,9%	Tot. acidity 5,6 g/l	Lactic acid 0,9 g/l	Malic acid 0,8 g/l
Tartaric acid 1,4 g/l	pH 3,4	Dry extract 22,4	Glycerin 6,7 g/l
Res. sugar 2,2 g/l	Total SO2 100		