

NAMASTÈ

Indicazione Geografica Tipica Toscana



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| Produced at: | Arezzo |
| Grapes Variety: | Malvasia 60% & Trebbiano 40% |
| Alcohol content: | 12,5% vol |
| Altitude: | 300 mt a.s.l. |
| Age of the vines: | over 40 years |
| Yield per ha:: | 6000 lt/ha. |
| Training system: | Cordon Spur |
| Harvest: | First decade of September |
| Date of release on the market: | One year after the harvest |

Vinification process: Grapes are vinified in two different ways: white and maceration. **White:** the bunches are softly crushed. The wine obtained, after a few hours, is decanted. The wine decanted is ready for alcoholic fermentation. **Maceration:** bunches are destemmed, but they aren't crushed in order not to rupture the skins. During the alcoholic fermentation frequent punching downs are carried out in aim to favor the extraction of aromas from the pomace. After the maceration, which lasts from 2 to 5 days, wine is drawn off.

Aging: Namastè stays in contact on the lees for 6 months.

Main analytical parameters:

- Total acidity 5,70 g/l tartaric acid
- pH 3,35
- Sugar 1,2 g/l

Awards: Veronelli 85 pts - Luca Maroni: 85 pts – Merano Wine

Festival: 85 pts



Food pairing: First fish courses, Mediterranean baked fish and seafood

