



La Montata - "Santo"



Appellation:	Marche IGT
Type:	Passito (straw wine)
Variety:	Ancient Trebbiano and Sauvignon Blanc
Region:	Le Marche

Vineyard notes: Vineyard: Sant'Angelo in Vado, Pesaro-Urbino
Exposure: South/south-east
Soil: limestone

Winemaking notes: The harvested grapes are hung in single bunches for four to five months in a special room where a fireplace is periodically lit in order to smoke the grapes. A three-phase pressing follows, lasting 15 hours, which produces three different types of must. The must is left to cool for five days allowing the coarse sediments settle; then, when almost clear, it is ready for fermentation. At the end of this stage, it is transferred in 112lt. demi-barriques to allow for oxidation, where the wine ages for at least 36 months. Cold decantation and pouring follow. Finally, it is prepared to be bottled.

Tasting notes: Color: deep golden yellow
Aroma: honey to ripe fruit, from floral to pleasantly smoked
Palate: sweet, well-balanced, full bodied with a good harmony between sweetness and acidity.
Pairs well with desserts, pastries, cakes, tarts, and mature cheeses
Best served at 14°C in medium-size goblets

It was the most important wine and it was served only on the most important occasions: the birth of a son, the bottle produced that year drunken on a wedding day, when 100 kilograms of grain was harvested, the visiting of a distinguished guest, a gift to the local priest or doctor. Along with this tale and this tradition along with improving the management of the vineyard - careful selection of the best bunches - La Montata continuously strives to improve preserving the finished product.