



ANAMARI

Provincia di Pavia IGT Rosso

Grape varieties: Croatina, Barbera and Uva Rara.

Production area: foothills of Casteggio, in a single historical vineyard adjacent to the estate where we have chosen to keep the four traditional indigenous grapes.

Soil: lime/clay

Exposure of the vineyard: SE

Altitude of the vineyard: 160 m AMSL

Training system: simple Guyot, bilateral Guyot on some vines.

Average age of the vines: 50 years

Vine density: 3,600 vines per hectare

Yield: 0.8-1 kg per vine

Harvest: leaf thinning in mid-July. The grapes are hand-harvested in 17 kg crates, carefully selecting the best ones.

Vinification: destemming and gentle crushing of the grapes. Natural fermentation in a truncated cone oak vat at a controlled temperature. 32-day maceration using the *délestage* technique. During this time, the wine is punched down and pumped over several times depending on the kinetics of the fermentation. Malolactic fermentation in 600 l oak barrels and barriques.

Ageing: 10 months in 600 l oak barrels and barriques, 6 months in stainless-steel vats before bottling and no less than 6 months in the bottle before release.

Sight: bright ruby red colour.

Nose: very elegant, with notes of dog rose, red and black fruits, black pepper and balsamic overtones.

Palate: fruity, fresh and well-balanced. Very pleasant with a long finish.

Ageing potential: over 20 years.

Vintage: 2021

Date of harvest: September 2021

Date of bottling: June 15th 2023

2021 production: 3,293 bottles (0,75 l).

Also available in magnum format (20 bottles).

Notes about the 2021 vintage: classic vintage, in line with the last vintages. It was characterised by an early flowering, with a good level of rainfall in May, and a medium-hot and dry summer. The harvest was slightly anticipated, with remarkable temperature variations between day and night and notably cool temperatures near the end. The correct timing of the harvest ensured a good aromatic expression and excellent acidity values for all the wines.

Analytical data:

- alcohol: 13,4% vol
- acidity: 6 g/l
- pH: 3.50 g/l
- residual sugar: < 0.5 g/l
- total sulphites at bottling: 95 mg/l
- dry extract: 28.2 g/l

First vintage: 2017