

# Laetus

A tribute to the territory of Ramandolo and to the old tradition of this wine.

Bernardis

## TECH SHEET



**Region:** Ramandolo DOCG

**Type:** White dessert wine

**Winemaker's note:** Vibrant, lustrous amber yellow with gold highlights. Sweet fragrances revealing notes of apricots, citrus fruit, ripe figs and acacia honey . Full-bodied, fresh, pleasant sensations of honey and candied fruit

**Soil:** Clay and marn

**Year planted:** 1978

**Training:** Cappuccina (double-arched cane)

**Harvest:** hand picked, in crates, during the third week of September

**Yield:** 60 hl/ha (3.7 tons per acre)

**Winemaking:** The grapes are harvested manually and they are placed on rush mats for a month in well-ventilated rooms. After pressing, the must ferments slowly in wooden barrels. Fermentation stops spontaneously with the arrival of the first winter cold, leaving a relatively high level of residual sugar (more than 100 g/l). A subsequent period of lees contact and bottling 18 months after the harvest also contribute to ageing prospects.

**Expected production:** 8,000 bottles/year

**Alcohol:** 12.5% by vol

**Food matchings:** An outstanding accompaniment for *formadi frant*, a local cheese Also a superb sipping wine.

**Serving temperature** Best served at 7°C/44°F about

**Glass:** Small-sized tulip-shaped narrowing towards the rim

Selected by:



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