



Nella roccia affondo le mie radici
e **divento** ciò che sono:
giovane, vigoroso, eroico.
Un soffio costante mi culla
e mi scompone, ma io resisto.

2022

The vintage

A dry, warm year lacking in rainfall initially slowed down crop growth; thus, use of the irrigation system was necessary. High temperatures and significant solar irradiation then gave the grapes the push they needed to mature, culminating in an extremely good harvest around mid-September.

Flavour notes

This wine is precise and decidedly engaging to the senses: it recalls various notes of bergamot, lime, white pepper and vetiver. It is saline, almost salty in its aroma, with notes of green olives, iodine, mixed officinal herbs and Chinotto oranges. A medium/full-bodied wine, slightly polyphenolic in structure and almost rustic while sipping, with a joyful and cheery finale, mature yet refined at the same time. Strong salivation coaxes you to return to the glass.

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| VARIETIES | Johanniter 50% and Bronner 50% |
| SOIL | Clay-based, loamy, with calcareous rock |
| VINE TRAINING SYSTEM | Guyot, 6400 vines per hectare, terracing |
| YEAR OF PLANTING | 2020 |
| ALTITUDE AND EXPOSURE | 720-760 m above sea level, southeast |
| FARMING METHOD | Certified organic |
| GRAPE HARVEST | Handpicked clusters, transported in low-depth crates on 14/09/2022 and 20/09/2022 - yield 4500 kg per hectare |
| WINEMAKING | Chilling of the grapes at 5 °C, soft pressing of whole cluster, and static clarification at low temperature for 48 hours. Fermentation at controlled temperature (18°) in 10hl oak casks. |
| AGEING | The sur lie ageing process (on the lees) takes place for ten months, with bâtonnage (lees stirring) twice a week, and for seven further months in the bottle. |
| PRODUCTION | 2105 numbered bottles |

Divento