

# PERSE – VOLARE DEL CAMINO

Mendoza



**APPELLATION:** Gualtallary

**BLEND:** Malbec (100%)

**WINEMAKER:** David Bonomi and Edgardo del Popolo

**VINEYARD:** \_\_\_\_\_

Gualtallary is a high-altitude zone in the department of Tupungato in the Uco Valley, vineyards here are situated at around 1,500 meters. Due to the altitude average day and nighttime temperatures are 3-6 degrees lower than in the city of Mendoza, David and Edy have to choose their sites carefully as only certain plots can produce grapes that reach the potential quality they are aiming for. They work with small plots of 0.2-0.5 hectares, often with very stony and calcareous alluvial soils. The Malbec grapes for Volare come from a small plot with a thin layer of limestone close to the surface.

**VITICULTURE:** \_\_\_\_\_

At this altitude with the intensity of sunlight it is important to restrict vegetative growth, contain the vine roots and make them work hard. They prune in the goblet style with low canopies, and work with yields that are 30-40% lower than the average in the region.

**WINEMAKING:** \_\_\_\_\_

The grapes are handpicked, de-stemmed and fermented using natural yeast in 300l bins with daily punch downs and a 30-day maceration period.

**This wine is suitable for vegans and vegetarians.**



**TASTING NOTES:** \_\_\_\_\_

Intense floral nose of lilies and berry fruit. Elegant and focused on the palate, packed with dense dark berry fruit, balanced by a fresh minerality, and a long finish.