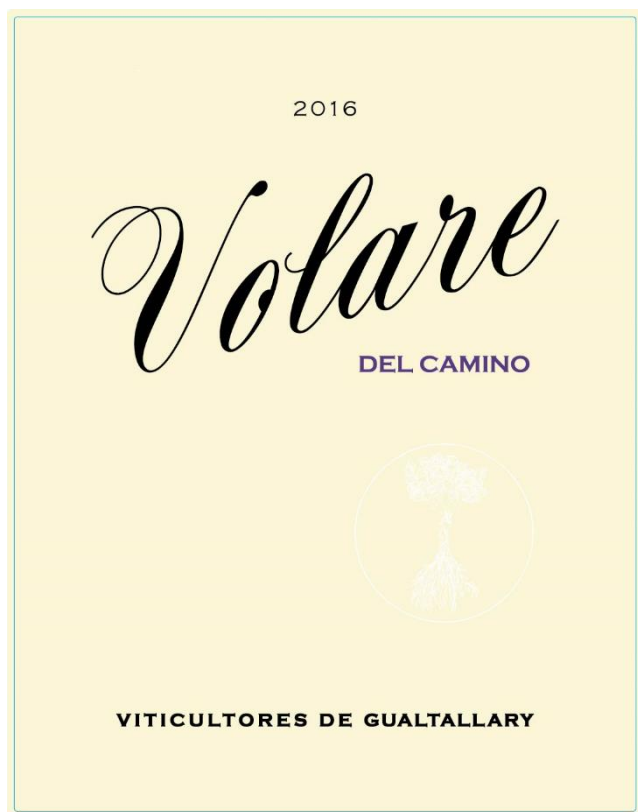




VOLARE DEL CAMINO 2016 GUALTALLARY



Malbec 100% of pure limestone

The vintage was cold and wet. Red, herbal fruit and flowers. It is a Malbec with super fine tannins and a slightly wider mouth than the PerSe.

It comes from a small plot of soil with shallow limestone and decomposed granite, which without being either white rock or painted stone gives us a wine that maintains depth and intensity, but with good fluidity and tension.

Like the rest of our grapes, it was harvested by hand and in bins it arrived at the winery, where it was destemmed on bins weighing 300 kilos.

Fermented with indigenous yeasts and the extraction was limited only to very light daily pillages, for 30 days. Aging: 16 months in used French oak barrels. The wine was bottled unfiltered

Total production vintage 2016:

1200 bottles of 750 cc.,
