

SATIFOL - VINO DI UVE STRAMATURE



Satifol means “are you crazy?” in Piedmontese dialect. It's our grandfather Aldo's exclamation when he discovered grapes covered with 'noble rot' (*Botrytis cinerea*) during the harvest in mid-November. He's still convinced that making wine with botrytised grapes is crazy!

VINEYARDS

Near the winery well exposed to the wind.
Elevation: 300 metres above sea level

GRAPE VARIETY

Celebrated Piedmontese autochthonous grape variety

VINIFICATION

Depending on the year, the grapes for this wine overripen either on the vine or in crates. The grapes are soft pressed. The lengthy, slow fermentation takes place in stainless steel vats at 15-16° C, giving the yeasts time to work. Elevation varies—in some years it is 50% in wood and 50% in stainless steel vats; in other years, only in stainless steel. Bottle-ageing always follows.

WHEN

Always: as soon as it is bottled, for the aromas and acidity. After some time has passed: to seal in intensity and voluptuous sweetness.

CLASSIC PAIRING

Serve at the end of a meal with dessert. With Piedmontese traditional desserts, but not only these. Our suggestion: *bunèt* (Piedmontese chocolate pudding) with amaretti (almond biscuits), torrone (nougat), pastiera napoletana (short crust with sweetened ricotta) and baba au rhum! It's not unusual to find it served at any meal.



VINES AND SOIL

0.5 hectare: vines of approximately 30 years of age on Lequio formations (grey marl alternating with sand layers)



HARVEST

Hand-picked late, after mid-November



PRESENTATION

Available format: 0.375 l
Alcohol content 13-15% by volume depending on the vintage
Brilliant straw yellow colour with intense gold highlights.
Complex and inviting, the nose radiates notes of yellow flowers, acacia flowers, honey, and the scent of dried fruits, such as apricot and pear. The finish is long, enveloping, and warm, confirming the sensations of the nose.



HOW

Store in a dark, dry place at a constant temperature below 20° C. Serve at 14°-16° C in a smaller glass with a wide bowl to develop aromas and channel them towards the nose.



UNUSUAL PAIRING

Virtuoso with savoury snacks.
Amiable and enveloping with fegato alla veneziana (liver in the Venetian style). Sip it with dried fruit (sweet or savoury) or hazelnuts, cashews, dried currants, peaches or apricots. And with Roquefort?
Try it!



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