

**GRAPES:** 60% Chardonnay and 40% Pinot Noir trained to simple Guyot at a density of 6,000-8,000 vines per hectare with an average age of 25 years.

**ORIGIN:** combination of the Pozzo and Anfiteatro estate vineyards in the village of Calino in Cazzago San Martino, lying on a north-northwest-facing, medium-steep hill.

**VINEYARD YIELD:** 95 quintals of grapes per hectare.

**YIELD IN MUST:** 30%, equal to 28.5 hectolitres per hectare.

**HARVEST:** first and second third of August, with handpicking of the clusters into small boxes.

**VINIFICATION:** the clusters are chilled, then gently pressed to extract the free-run juice. The must ferments in stainless steel tanks at 13-14°C, and 50% of the Chardonnay ferments in new and used French oak barrels.

*A formal tasting may not follow the chronological order of the vintage.  
To best appreciate the characteristics of each vintage, we suggest that you follow the tasting order in the table below.*

VINTAGE	2000	2003	1998	2001	1997	1999
<b>SUR LIE MATURATION</b>	126 months (10 ½ years)	90 months (7 ½ years)	150 months (12 ½ years)	114 months (9 ½ years)	162 months (13 ½ years)	138 months (11 ½ years)
<b>APPEARANCE</b>	Deep straw yellow	Deep straw yellow with slight hint of pale green	Intense straw yellow with a light hint of green	Intense straw yellow	Fairly intense straw yellow	Intense straw yellow with pale green highlights
<b>BEAD</b>	Pin-point and continuous. Long-lingering, dense mousse.	Pin-point and continuous. Long-lingering, fairly dense mousse.	Pin-point and continuous. Delicate, dense mousse.	Very delicate, continuous, with refined, dense mousse.	Very delicate, long-lived, with delicate, dense mousse.	Very delicate, long-lived, with delicate, dense mousse.
<b>BOUQUET</b>	Ripe, candied fruit: pineapple, peach, apricot, mango. Floral notes of honeysuckle, broom, lime. Spices: cinnamon, vanilla, with hints of hazelnut biscuits. Honey with impressions of toffee.	Ripe fruit: impressions of pineapple and apricot. Floral notes: acacia and hawthorn blossom, with a touch of jasmine. Honied, with subtle biscuit and fresh-baked bread.	Fruit: quince and ripe pineapple. Candied fruit: citrus (orange zest), papaya, pineapple. Floral notes: chamomile, wild mountain herbs. Fresh vegetable-balsamic, with subtle eucalyptus. Spices: black liquorice, blonde leaf tobacco, milk toffee.	Ripe fruit: pineapple, Golden Delicious apple. Dried nuts: hazelnut, sweet almond, with notes of cherry pit. Floral: acacia, lime. Scents of honey and vanilla, with hint of pan brioche.	Fresh fruit: wild berry. Candied fruit: papaya, pineapple. Dried nuts: almond, walnut, pistachio. Spices: coriander, cinnamon. Hazelnut croccantino, vanilla, and acacia honey.	Green fruit: from pineapple through citrus: bergamot, lime. Floral: magnolia and lemon blossom, chamomile and wild mountain herbs. Fresh vegetable-balsamic: mint, basil.
<b>PALATE</b>	Powerful, warm, with judicious acidity, lengthy and long-lingering. Impressions again from the nose of caramel, hazelnut, honey, and toasted almond. Morello cherry and mango on the finish.	Tangy, full-flavoured, with perfect level of acidity, rich, lengthy, well-structured, powerful. On the finish, sweet almond, walnut, and return of honey and fruit impressions.	Powerful, well-structured, elegant, lengthy, long-lingering, with a crisp, well-integrated acidity. Ultra-pleasurable finish with roasted nuts and honey.	Smooth, elegant, nicely evolved, with crisp, fresh acidity, full body, refinement, and great length. On the finish, scents of vanilla and biscuit, hinting of honey and toasty essences.	Impressive structure and elegance, with a slight vein of tannin and acid well integrated into the wine's structure. On the finish: milk, honey, peanut butter and hazelnut, and subtle hint of smokiness.	Elegant, well balanced and integrated, refined, with a vibrant acidity that is a good foil to the other sensory impressions. On the finish, fruit-vegetable impressions: hazelnut, pistachio, citrus, roasted peanuts.
<b>FOOD PAIRING</b>	Beef salumi, baked pasta with lighter meats, boiled or baked rabbit, beef tartare	Fish broth, lighter meats, red-sauced pasta, goose salumi	Light fresh-water fish baked or boiled; pastas in general (traditional recipes)	White-sauced pasta with fish, baked fish, shellfish, sautéed clams and mussels	Fresh-water fish (pike, sturgeon, large-mouth bass), game birds	Mortadella, fatty fresh-water fish, roasted, oysters