



VINITY

WINE COMPANY

La Montata Santo

Appellation: Marche IGT Passito

Type: Passito, dessert, digestif

Blend: 40% Ancient Trebbiano, 40% Sauvignon Blanc, 20% Moscato

It was the most important wine and it was served only on the most important occasions: the birth of a son, the bottle produced that year drunken on a wedding day, when 100 kilograms of grain was harvested, the visiting of a distinguished guest, a gift to the local priest or doctor. The drying process involves hanging grape bunches in a 'smoking' room.

Tasting Notes

Color: Deep golden yellow.

Bouquet: Honey to ripe fruit, from floral to pleasantly smoked.

Taste: Sweet, well-balanced, the full-bodied mouthfeel is pleasantly clean due to the wines natural fruit acidity.

Alcohol: 12.5%.

Serving Suggestion: Serve 14°C (57° F) in medium-size goblets.

Pairing

Pairs well with desserts, pastries, cakes, tarts, and mature cheeses.

Vineyard Notes

Production Area: Sant'Angelo in Vado, Pesaro-Urbino.

Exposure: South, southeast.

Soil: Limestone.

Winemaking Notes

Preparation: The harvested grapes are hung for four to five months in a special room where a fireplace is periodically lit in order to smoke the grapes.

Process: After drying a three-phase pressing follows which lasts 15 hours and produces three different types of must. The must is left to cool for five days allowing the coarse sediments to settle; then, when almost clear, it is ready for fermentation.

Vinification: After processing the must is transferred to 115 liter demi-barriques to allow for oxidation.

Aging: The wine is aged from 36 months. Cold decanted, poured, and bottled.



La Montata is in the northern area of Sant'Angelo in Vado, Pesaro-Urbino, also called the Montefeltro Region and is part of the Massa Trabaria district in the Upper Valley of Metauro. Entirely sheltered from the northern winds, some of the vineyards are situated at an altitude of approximately 1,200 ft. asl, with a south/south-west exposure that enjoys, in the summer, a cool Apennine climate which lowers the humidity level on very hot days and in September, an exceptional temperature drift which further enhances the aromas that the vines produce. La Montata is one of the only producers in the world that makes a smoked Passito and has been making it since the 15th century. They were the wine makers of Sant'Angelo in Vado who supplied the Vatican with their Vin Santo from the Vado hills.