



## **From the hills of Lake Maggiore The wines of Verbanò varesino**

### *mott carè*

**White wine dessert obtained  
from white grapes nicked  
botrytis cinerea (noble rot)**

**Production area:**

Hills of southern Varese Verbanò at Ranco in the locality Caravalle.

Altitude of 250 m above sea level.

**Vines:**

Aromatic malvasia.

**Culture system:**

Branch renewed, revegetation, fertilization.

**Parameters of production:**

Low of buds with very low production, thinning, stay on the plant until the settlement of botrytis harvest in mid-November harvest selection, fermentation at controlled temperature.

**Analytical parameters:**

Min. natural alcohol content: 14%

Vol. acidity value of 5.5‰

Minimum net dry extract: 18‰.

**Characteristics:**

Straw-yellow with golden reflections. Persuasive and complex, ranging from the bouquet floral notes with candied fruit, then expressing the contribution both complex and earthy of noble rot. Fresh and balanced in the mouth with a gentle sugar residue.

**Serving temperature:**

14° C

**Serve with:**

Suitable for spiced pastries and hard or spicy cheeses.

**the origin of the name**

Motto Carè is named one of the hills sloping down to the location Uppone (Ranco) located at the north-eastern outskirts of Angera, where there is the vineyard from which the wine is made.

**the link with the local art**

The label depicts a fresco in the church of Angera depicting the expulsion of Adam and Eve from earthly paradise. Temptation is the common element in this particular sweet wine made with the biblical portrait in the fresco.

**popular sayings**

La mama e la fiola a bevan al vin bòn e la poeura neura ga fan vùsma al biscùn.