

Valtellina Superiore Sassella Docg 2021

# MARENA

## GRAPE

Nebbiolo 100%

## VINEYARDS

various terraced plots in the Valtellina Superiore Sassella area

## EXPOSURE AND ALTITUDE

south, between 350 and 550 meters a.s.l.

## SOIL

predominantly sandy, of glacial morainic origin

## GROWING SYSTEM

guyot

## HARVEST PERIOD

from October 8th

## ALCOHOL

13,5%

## SERVICE TEMPERATURE

17° C

## BOTTLES

35.000

## SIZES

0,375 - 0,75 -1,5 lt

## VINIFICATION

after a delicate destemming, the grapes, lightly pressed are sent into stainless steel tanks where the alcoholic fermentation takes place with 13 days of maceration of the skins on the must

## MATURATION

12 months in oak barrels of different capacities and 10 months of bottle refining



Wine produced in a winery  
with CasaClima  
Sustainability Certification



MAMETE PREVOSTINI

[mameteprevostini.com](http://mameteprevostini.com)