



ALBAREDA

Sforzato di Valtellina Docg 2017

GRAPE VARIETIES: nebbiolo 100% dried

GROWING LOCATION: the Grumello and Sassella areas of Valtellina Superiore

VINEYARD POSITION AND ALTITUDE: Southern exposure, between 350 and 550 metres a.s.l.

SOIL: sand (80%), silt (20%), no limestone High content of granite rock rarely of clay

VINE-TRAINING SYSTEM: guyot

PLANTING DENSITY: 4.000 plants/ha

GRAPE HARVEST: from 10 October, harvesting the grapes in small boxes of 4/5 kg and leaving them to dry naturally until 16 January

ALCOHOL CONTENT: 15,5% A.b.V.

TOTALE ACIDITY: 5,90 g/l

SERVING TEMPERATURE: 17 °C

PROFIT PER HL/HA : 14 hl/ha

BOTTLES: 7.000

AVAILABLE SIZES: 0,375 - 0,75 - 1,5 - 3 - 5 lt

TECHNICAL PROFILE

Harvest: careful selection of the most sparse and perfectly healthy bunches in our vineyards in the Grumello and Sassella areas. The grapes, harvested delicately by hand, are placed in the "fruity room" and left to dry slowly thanks to the wind until mid-January and are then carefully checked a second time: attention to detail is at the highest level and berries that are not perfectly intact are eliminated.

Vinification: the perfectly dried grapes are then sent to wooden barrels where alcoholic fermentation takes place with 26 days of maceration on the skins. Here it remains for a further 20 months period of maturation. Follow refinement of the wine in the bottle for 10 months.

TASTING NOTES

Intense garnet red colour. Elegant and complex bouquet, ranging from small red fruits to balsamic notes, hints of liquorice and chocolate, fresh notes of minerality.

Warm, full and intense taste. The fruit embraces the tannins, which are vigorous but in perfect harmony. A full-bodied wine of extreme finesse and elegance, unique in its style.