



CORTE DI CAMA

Sforzato di Valtellina Docg 2018

GRAPE VARIETIES: Nebbiolo 100%, dried

GROWING LOCATION: in the Valtellina Superiore area, in the districts of Berbenno, Sondrio, Montagna and Teglio

VINEYARD POSITION: southern exposure, between 350 and 550 meters a.s.l.

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

VINE-TRAINING SYSTEM: guyot

PLANTING DENSITY: 4.000 plants/ha

GRAPE HARVEST: from October 2, harvesting the grapes in small boxes of 4/5 kg and leaving them to dry naturally until mid December

ALCOHOL CONTENT: 16%

TOTAL ACIDITY: 5,90 g/lit

SERVING TEMPERATURE: 17 °C

PROFIT PER HL/HA: 21 hl/ha

BOTTLES: 16.000

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

TECHNICAL PROFILE:

Harvest: careful selection of the most sparse and perfectly healthy bunches harvested delicately by hand and placed in the “fruity room” to dry slowly, thanks to the wind, until mid December. After the drying they’re carefully selected at the sorting table where not perfectly intact berries are eliminated.

Vinification: after a delicate destemming the grapes are lightly pressed and sent to stainless steel tanks where the alcoholic fermentation takes place in 18 days of maceration of the skins in the must at the temperature of 25°C. After pressing, the wine undergoes malolactic fermentation in oak barrels in which the maturation continues for 18 months. Follow refinement of the wine in the bottle for 10 months.

TASTING NOTES:

A dark garnet-red color. Distinct hints of small red fruit in alcohol and dried mountain flowers, fine notes of spice. Warm, silky and persistent taste with a beautiful freshness on the finish. A wine of great body and elegance.

WINE PAIRINGS:

Venison and game, roasted meat , stews , cold cuts, braised meats, strong and long aged cheeses.