



# GAROF

Valtellina Superiore Grumello D.O.C.G. 2016

**GRAPE VARIETIES:** Nebbiolo 100%

**GROWING LOCATION:** the Grumello region of Valtellina Superiore, in the district of Montagna

**VINEYARD POSITION AND ALTITUDE:** southern exposure, between 330-520 meters above the sea level

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

**VINE-TRAINING SYSTEM:** guyot

**PLANTING DENSITY:** 3.800 plants/ha

**GRAPE HARVEST:** from October 10

**ALCOHOL CONTENT:** 14% A.b.V

**TOTAL ACIDITY:** 5 g/lt

**SERVING TEMPERATURE:** 17 °C

**PROFIT PER HL/HA:** 55 hl

**BOTTLES:** 8.500

## TECHNICAL PROFILE:

**Vinification:** Berries not perfectly intact are eliminated. After a gentle de-stemming, the grapes, lightly pressed, are sent in stainless steel containers where the alcoholic fermentation takes place in a 11-days period, during which the must on the skins is incorporated by maceration, with a temperature of 25°C. After the pressing, the wine, placed in wooden barrels, carries out the malolactic fermentation. Here it remains for a further 12-months period of aging. Finally the process is completed with 8-months refinement of the wine in bottle, before the release.

## TASTING NOTES:

Bright ruby red color. Subtle and persistent nutty aroma with blackberries and currants. Taste velvety, balanced and fresh, tannic with dense and concentrate final that shows a nice texture.

## WINE-PAIRING:

Medium-structured dishes of meat, medium-aged cheeses.