



# GAROF

Valtellina Superiore Grumello Docg 2018

**GRAPE VARIETIES:** Nebbiolo 100%

**GROWING LOCATION:** small terraced vines in the Grumello area of Valtellina Superiore

**VINEYARD POSITION AND ALTITUDE:** Southern exposure, between 330 and 520 meters a.s.l.,

**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:** 14,5% A.b.V

**TOTAL ACIDITY:** 5,20 g/lit

**SERVING TEMPERATURE:** 17 °C

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

**BOTTLES:** 9.000

**AVAILABLE SIZES:** 0,5-0,75-1,5 lt

## TECHNICAL PROFILE:

**Vinification:** berries not perfectly intact are eliminated. After a gentle destemming, the grapes, lightly pressed, are sent in stainless steel containers where the alcoholic fermentation takes place in a 11-days period, during which the skins are in contact with the must 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. The process is completed with 8-months refinement of the wine in bottle.

## TASTING NOTES:

Bright ruby red color. Persistent aroma of small red and black fruits, such as currants and blackberries, light spicy notes. Taste velvety, balanced and fresh, tannic with dense and concentrate final that shows a nice texture.

## WINE-PAIRING:

Medium-structured meat dishes and young and mature cheeses.