



GAROF

Valtellina Superiore Grumello Docg 2019

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 9

ALCOHOL CONTENT: 13,50 % A.b.V

TOTAL ACIDITY: 5,30 g/lit

SERVING TEMPERATURE: 17 °C

PROFIT PER HL/HA: 53 hl

BOTTLES: 8.500

AVAILABLE SIZES: 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 fruits with light spicy notes. Taste velvety, balanced and fresh, tannic with concentrate final that shows a nice texture.

WINE-PAIRING:

Medium-structured meat dishes and young and mature cheeses.