



# LA CRUUS

Valtellina Superiore Inferno D.O.C.G. 2017

**GRAPE VARIETIES:** Nebbiolo 100%

**GROWING LOCATION:** selection of grapes from own vineyard of 1,8 ha in the district of Montagna

**VINEYARD POSITION AND ALTITUDE:** southern exposure, Cru at 570 m above sea level

**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 18

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

**TOTAL ACIDITY:** 5,80 g/lt

**SERVING TEMPERATURE:** 17 °C

**PROFIT PER HL/HA:** 38 hl

**BOTTLES:** 7.000

## VINEYARD LA CRUUS – Cru | in the Valtellina mountains.

The only vinery in the Inferno region of Valtellina Superiore, This project started in 2010 with work to plant and consolidate new Nebbiolo vines growing lengthwise around the hills.



## TECHNICAL PROFILE:

**Harvest:** The grapes are carefully selected at the sorting table and those that are not perfectly intact are eliminated.

**Vinification:** After a gentle de-stemming the grapes, lightly pressed, are stored in stainless steel containers, where the alcoholic fermentation takes place with a temperature of 25°C for 15 days during which the skins stays in contact with the wort in the maceration. 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 10-months refinement of the wine in bottle before the release.

## TASTING NOTES:

A ruby red color introduces an intense and fine bouquet with hints of cherry and red berries well supported by more mineral and spicy scents. Harmonious, fresh with a great character.

## WINE-PAIRING:

Structured dishes of meat, medium-aged cheeses.