



# LA CRUUS

Valtellina Superiore Inferno Docg 2018

**GRAPE VARIETIES:** Nebbiolo 100%

**GROWING LOCATION:** cru in the Valtellina Superiore Inferno area, in the district of Montagna

**VINEYARD POSITION AND ALTITUDE:** southern exposure, at 570 metres 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 24

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

**TOTAL ACIDITY:** 5,40 g/l

**SERVING TEMPERATURE:** 17 °C

**PROFIT PER HL/HA:** 42 hl

**BOTTLES:** 7.500

**AVAILABLE SIZES:** 0,75 - 1,5 - 3 - 5 lt

## 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:

**Vinification:** The grapes are carefully selected. After a gentle destemming 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.

## 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 or vegetables, medium-aged cheeses and cold cuts.