



MARENA

Valtellina Superiore Sassella Docg 2018

GRAPE VARIETIES: Nebbiolo 100%

GROWING LOCATION: small terraced vines in the Valtellina Superiore Sassella area

VINEYARD POSITION AND ALTITUDE: Southern exposure, between 350 and 550 meters a.s.l.

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

VINE - TRAINING SYSTEM: guyot

PLANTING DENSITY: 3.500 plants/ha

GRAPE HARVEST: from October 8

ALCOHOL CONTENT: 14,5% A.b.V

TOTAL ACIDITY: 5,10 g/lit

SERVING TEMPERATURE: 17 °C

PROFIT PER HL/HA: 54 hl

BOTTLES: 35.000

AVAILABLE SIZES: 0,375 – 0,75 – 1,5 lt

TECHNICAL PROFILE:

Harvest: the grapes are harvested manually by collecting them in boxes of 15kg.

Vinification: After a gentle destemming the grapes, lightly pressed, are sent in stainless steel containers where the alcoholic fermentation takes place in a 13-days period, during which the skins macerates in contact with the must at a temperature of 25°C. After the pressing the wine carries out the malolactic fermentation in oak barrels. Here it remains for a further 12-months period of maturation. The process is completed with 8-months period refinement in bottle.

TASTING NOTES:

Ruby red color with light garnet shades. Intense and fine bouquet with hints of cherry, hazelnut and red berries. Harmonious velvety, full bodied wine

WINE-PAIRING:

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