

RISERVA

Valtellina Superiore Docg 2017

GRAPE VARIETIES: Nebbiolo 100%

GROWING LOCATION: Valtellina Superiore area, in the districts of Sondrio, Montagna in Valtellina and Teglio

VINEYARD POSITION AND ALTITUDE: southern exposure, above 500 metres 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 November 5

ALCOHOL CONTENT: 15% A.b.V.

TOTAL ACIDITY: 5,1 g/l

SERVING TEMPERATURE: 17 °C

PROFIT PER HL/HA: 21 hl/ha

BOTTLES: 6.000

AVAILABLE SIZES: 0,375 - 0,75 - 1,5 - 3 - 5 lt



TECHNICAL PROFILE

Harvest: late harvest from the highest vineyards, above 500 m above sea level. A very careful selection of the best grapes by collecting them in boxes.

Vinification: After a gentle destemming the grapes, lightly pressed, are sent in stainless steel containers and subjected to the alcoholic fermentation for 21 days, during which the skins in contact with the wort macerates. After the pressing the wine, stored in oak barrels, carries out the malolactic fermentation. Here it remains for a further 30 months period of aging. The process is completed with 12 months of refinement in bottle.

TASTING NOTES

A shiny, highly polished garnet-red color. Heterogeneous scent with extraordinary subtlety combining undercurrents of raspberry jam and roses. Dry and warm, persistent and polished flavor, with a final tastes of fresh fruit and a combination of wild berries. Its aroma is exquisite and fruity, but simultaneously intense and strong with persistent elegance.

WINE PAIRING

Game, roast meats, stews, spezzatini, cold cuts, braised beef, young and mature cheeses.