

SAN LORENZO

Valtellina Superiore Sassella Docg 2017

GRAPE VARIETIES: Nebbiolo 100%

GROWING LOCATION: clos of the San Lorenzo convent of Sondrio, in the Valtellina Superiore Sassella area

VINEYARD POSITION AND ALTITUDE: southern exposure, at 450 meters above the 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 17

ALCOHOL CONTENT: 14%

TOTAL ACIDITY: 5,45 g/lit

SERVING TEMPERATURE: 17 °C

PROFIT PER HL/HA: 32 hl

BOTTLES: 4.200

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



The 2017 harvest is the result of a project started 10 years ago, with the replanting of the vineyard, innovating in the planting density and in pruning techniques. The vines are now at the peak of their maturity. A further reduction in yields, an even more careful selection of the bunches and fermentation in wooden barrels are the new features adopted since 2017, to express the elegance, depth and complexity of this unique vineyard.



TECHNICAL PROFILE

Harvest: careful selection of the grapes, harvested delicately by hand in boxes.

Vinification: delicate destemming of the grapes transferred by gravity into wooden barrels, where alcoholic fermentation takes place. Follow maturation in wooden barrels for 16 months and refinement of the wine in the bottle for 12 months.

TASTING NOTES

Deep ruby red color with garnet end. Its perfume consists of small red fruits well balanced with spicy and balsamic notes. With a dry and warm flavor, elegant with a pleasant final of dried fruit, persistent, round and very leisurely. Extremely fine wine with high evolutionary potential.