

SANTARITA

Rosso di Valtellina Doc 2019

GRAPE VARIETIES: Nebbiolo 100%

GROWING LOCATION: the Rosso di Valtellina area, in the districts of Berbenno, Castione Andevenno and Tirano

VINEYARD POSITION AND ALTITUDE: Southern exposure, between 450 and 650 metres a.s.l.

SOIL: sand (70%), silt (30%), limestone, high content of granite rock, rarely clayey

VINE-TRAINING SYSTEM: guyot

PLANTING DENSITY: 3.600 plants/ha

GRAPE HARVEST: from October 5

ALCOHOL CONTENT: 13,5 % A.b.V

TOTAL ACIDITY: 5,40 g/lit

SERVING TEMPERATURE: 16 °C

PROFIT PER HL/HA: 58 hl

BOTTLES: 41.000

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



TECHNICAL PROFILE:

Vinification: After a gentle de-stemming the grapes, lightly pressed, are sent in stainless steel containers in which they undergo a 9-day maceration followed by the alcoholic fermentation. After the pressing the wine undergoes the malolactic fermentation, partly in stainless steel and partly in wood, in which it remains for a further 10-months period of aging. The process is completed with 6-months refinement in bottle.

TASTING NOTES:

Bright ruby red color of discreet transparency. The nose reveals fragrant and fruity scents of fresh berries followed by aromas of fresh flowers such as roses and violets. In the mouth the taste is pleasantly dry, confirming a wine with a good body.

WINE PAIRING:

Good for a whole meal, preferably with medium-bodied dishes and slightly seasoned cheeses