

# SANTARITA

Rosso di Valtellina Doc 2021

**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 3

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

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

**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 destemming the grapes, lightly pressed, are sent in stainless steel containers in which they undergo a 7-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. 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 fresh and pleasantly dry with a good persistence.

## WINE PAIRING:

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