



SOMMAROVINA

Valtellina Superiore Sassella Docg 2018

GRAPE VARIETIES: Nebbiolo 100%

GROWING LOCATION: cru in the Valtellina Superiore Sassella area, in Triasso district

VINEYARD POSITION AND ALTITUDE: southern exposure, at 400 meters a.s.l.

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

VINE-TRAINING SYSTEM: guyot

PLANTING DENSITY: 4.200 plants/ha

GRAPE HARVEST: from October 10

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

TOTAL ACIDITY: 5,80 g/l

SERVING TEMPERATURE: 17 °C

PROFIT PER HL/HA: 41 hl

BOTTLES: 14.500

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

VINEYARD SOMMAROVINA - Cru | Sondrio, Valtellina.

The first "Mamete" vineyard, acquired in 1996. It is found on a hill top in the Sassella region of Valtellina Superiore among the Nebbiolo vines.



TECHNICAL PROFILE:

Vinification: after a gentle destemming the grapes, lightly pressed, are sent in stainless steel containers where the alcoholic fermentation takes place in a 15-days period, during which the skins are in contact with the must at a temperature of 25°C. After the pressing the wine, placed in oak barrels, undergoes the malolactic fermentation. Here it remains for a further 12-months period of aging plus 10-months refinement in bottle.

TASTING NOTES:

Deep ruby red color. Fresh fragrance with hints of red fruits, hibiscus and rose supported by intense balsamic and spicy sensations. The taste is warm, persistent and elegant with a pleasant ending of licorice and almond.

WINE-PAIRING:

Roasted meats, stews, spezzatini, cold cuts, braised beef, stracotti, young and mature cheeses.