



ALBAREDA

Grappa di Sforzato di Valtellina D.O.C.G.

GRAPE VARIETIES: pomace of dried Nebbiolo grapes, from which Albareda Sforzato di Valtellina DOCG has been obtained.

GROWING LOCATION: selection of the best grapes in the vineyards of the Valtellina Superiore DOCG Sassella and Grumello areas

VINEYARD POSITION AND ALTITUDE: between 350 and 550 m above the sea level southern exposur

SOIL: sand (80%), silt 20%, no limestone. High content of granite rock

VINE-TRAINING SYSTEM: guyot

ALCOHOL CONTENT: 40%

TECHNICAL PROFILE:

Distillation: it is produced by distilling the best batches pomace of dried Nebbiolo grapes, coming from the fermentation of Albareda Sforzato wine.

The distillation is carried out with head and tail cutting in special, unique stills; it proceeds very slowly in order to allow the volatile components responsible for its perfumes to evaporate properly and then condense, while keeping the precious organoleptic characteristics of the Nebbiolo grape variety intact. The resulting grappa is extremely precious and limited, obtained from one single particularly good harvest and numbered, strictly depending on the grape harvest of a particular year.

TASTING NOTES:

It is characterized by the smell of raisins and strong sensations of jam, candied red and black fruit and sultanas. Abareda is a grappa with strong aromatic flavour of incomparable fineness but also great personality.