

RISERVA

Valtellina Superiore D.O.C.G. 2013

GRAPE VARIETIES: nebbiolo 100%

GROWING LOCATION: Selections of grapes left for the late harvest in the best vineyards of Valtellina Superiore D.O.C.G. in the districts of Sondrio, Montagna in Valtellina and Toglio.

VINEYARD POSITION AND ALTITUDE: Between 550-650 meters above the sea level, southern exposure

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

VINE-TRAINING SYSTEM: guyot

PLANTING DENSITY:: 3.500 plants/ha

GRAPE HARVEST: From October 30th

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

TOTAL ACIDITY: 5,40 g/lt

SERVING TEMPERATURE: 17 °C

PROFIT PER HL/HA: 26 hl/ha

BOTTLES: 6.100

TECHNICAL PROFILE:

Vinification: The "Riserva" is our late harvest wine. All the grapes, harvested during late October-beginning of November, not intact or taken by mold are eliminated. After a gentle de-stemming the grapes, lightly pressed, are sent in stainless steel containers and subjected to the alcoholic fermentation for 21 days, during which the skins in contact with the wort macerates with a temperature of 25°C. After the pressing the wine, stored in oak barrels, carries out the malolactic fermentation. Here it remains for a further 30 months period of aging. The process is completed with 12 months of refinement in bottle before the release.

TASTING NOTES:

A shiny, highly polished garnet-red color alongside orange overtones. Heterogeneous scent with extraordinary subtlety combining undercurrents of raspberry jam and roses. Dry and warm, persistent and polished flavor, with a final tastes of fresh fruit and a combination of wild berries. Its aroma is exquisite and fruity, but simultaneously intense and strong with persistent elegance.

WINE PAIRING:

Game, roast meats, stews, spezzatini, cold cuts, braised beef, young and mature cheeses.