

SAN LORENZO

Valtellina Superiore Sassella D.O.C.G. 2015

GRAPE VARIETIES: nebbiolo 100%

GROWING LOCATION: Selection of grapes in the Vineyard encircled by the old walls of the Convent of S. Lorenzo, in the district of Sondrio, within the production area of Valtellina Superiore D.O.C.G. Sassella

VINEYARD POSITION AND ALTITUDE: 450 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: 4.000 plants/ha

GRAPE HARVEST: From October 13

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

TOTAL ACIDITY: 5,40 g/lt

SERVING TEMPERATURE: 17 °C

PROFIT PER HL/HA: 36 hl

BOTTLES: 5.800



VINEYARD SAN LORENZO – Enclosed | Sondrio, Valtellina.

An enclosed vineyard within the ancient walls of the San Lorenzo Convent, in the Sassella region, it looks out towards the city of Sondrio and has been cultivated with Nebbiolo vines since 2005.



TECHNICAL PROFILE:

Vinification: All the grapes which are 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 15 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 16 months period of aging. The process is completed with 10 months of refinement in bottle before the release.

TASTING NOTES:

Deep ruby red color with garnet end. Its perfume consists of small red fruits well balanced with spicy and balsamic notes. With a dry and warm flavor, elegant with a pleasant final of dried fruit, persistent, round and very leisurely.

WINE PAIRING:

Ideal with important courses made with meat or not and with cheeses of medium aging.