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CRISTINA SCARPELLINI
VALTELLINA SUPERIORE
VALGELLA RISERVA

100% Nebbiolo (Chiavennasca)

Production area: Municipality of Toglio - Tresenda, Castelvetro

Terrain: franco-sabbioso con scheletro abbondante, moderatamente profondo e permeabile all'acqua

Harvest: first week of October. Hand harvesting in cassette

Vinification: crushing takes place immediately at harvest; natural red wine making follows. Maceration on the skins for at least 30 days. During fermentation, pumping over and délestage are carried out, favoring contact of the liquid with the skins and greater extraction of colors and aromas

Refinement: in 700-liter tonneaux for about 24 months, followed by at least 8 months in the dark in the bottle

Color: brilliant garnet red

Fragrance: Intense on the nose where initial iron mineral notes are followed by articulate scents of spices, red fruits under spirits, and coffee

Flavor: fine and elegant

Alcoholic Grade: 13% vol

