

--



ESSENZA VALTELLINA SUPERIORE

100% Nebbiolo (Chiavennasca)

Production area: Municipality of Villa di Tirano

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

Harvest: manual

Vinification: pressing takes place immediately at harvest; this is followed by classic natural red vinification of about 12 to 15 days and a maceration on the skins of at least 5 days. During fermentation, pumping over and delestage are carried out, favoring contact of the liquid with the skins and greater extraction of colors and aromas

Refinement: in large oak barrels for 15-18 months; stationing some of the wine for a few months in 5 hl barrels to further enrich the bouquet. Followed by dark aging in the bottle for at least 6 months

Color: ruby red tending to garnet

Fragrance: Intense and elegant, of violets, small red fruits, licorice, pepper and wild spices

Flavor: Harmonious, subtle, flavorful, smooth but structured, with good freshness and a fine tannic texture

Alcoholic Grade: 13% vol

