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FLAMMANTE VALTELLINA SUPERIORE INFERNO

100% Nebbiolo (Chiavennasca)



Production area: Municipality of Tresivio - Calvary

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 25 hl Slavonian and French oak barrels for about 14 months, followed by at least 8 months in the dark in the bottle

Color: ruby red with garnet highlights

Fragrance: Intense of small fruits. Mineral, with spicy notes

Flavor: elegant and characterful, dry and with great freshness

Alcoholic Grade: 14% vol
