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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



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