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## INFINITO SFORZATO DI VALTELLINA

**100% Nebbiolo (Chiavennasca)**

**Production area:** Municipality of Teglio - Villa di Tirano

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

**Harvest:** first week of October. Hand harvesting in cassette

**Vinification:** withering until December. On average, crushing takes place after December 24. This is followed by classic natural red vinification of about 20 days and a maceration on the skins of at least 7 days. During the slow fermentation, pumping over and punching down is carried out to encourage liquid contact with the skins. They benefit from oxygenation, extraction of colors and scents

**Refinement:** in large oak barrels for at least 24 months, followed by dark aging in bottles for 8-10 months

**Color:** deep garnet red

**Fragrance:** Unspiced cherry, black pepper, cardamom, cinnamon and Mediterranean herbs

**Flavor:** Rich, deep, concentrated, soft tannin and infinite palatal persistence Acidity: 5.4 g/l

**Alcoholic Grade:** 15% vol

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