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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

