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## RED NECTAR OF VALTELLINA

**100% Nebbiolo (Chiavennasca)**



**Production area:** Tirano - Valtellina

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

**Harvest:** manual

**Vinification:** grape crushing immediately follows the harvest. Classic natural red wine making with cap breaking by pumping over. At the end of fermentation, maceration on the skins for at least 3 days

**Refinement:** in large oak barrels for at least 6 months, followed by dark aging in bottles for 6 months

**Color:** ruby red

**Fragrance:** fruity notes of morello cherry and cherry, spicy tones and hints of violets

**Flavor:** Nimble, lean, subtle and refreshing, with tantalizing tannins

**Alcoholic Grade:** 12% vol

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