

Rosso di Valtellina D.O.C.

Vintage 2022



GRAPES VARIETIES AND VINEYARDS: The wine comes from Nebbiolo grape variety 100%.

The grapes come from our terraced vineyards located in Valtellina Superiore DOCG area.

VINIFICATION: We picked the grapes by half of october using small boxes containing about 20 kg, each.

The boxes were carried as soon as possible to our cellar where the grapes were put through the de-stemmer and crusher.

The crushed grapes were pumped into a stainless steel tank where alcoholic fermentation took place.

The maceration time lasted 7 days.

After the end of the fermentation process, we drained the wine off. Then we racked it off and let it mature in stainless steel vats for about 6 months and 6 more months in large oak barrels and then bottled.

Grape yield: 75 ql/Ha

Yield wine/grapes: 65%

Bottles produced: 666

MAIN FEATURES OF THE WINE

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| COLOR: | Ruby red |
| PERFUMES: | Fruity: cherries, raspberries, blackberries |
| TASTE: | Dry, slightly tannic, long |
| ALCOHOLIC CONTENT: | 14,0 % by volume |
| TOTAL ACIDITY: | 4,80 g/l |
| SUGAR: | 0,8 g/100 ml |
| TOTAL DRY EXTRACT: | 22,4 g/l |
| TASTING TEMPERATURE: | 16 °C |
| FOOD MATCHES: | Roasted red meat, cheese |