



SassiFraga

Terrazze Retiche di Sondrio IGT

Nebbiolo

Vintage 2020



GRAPES VARIETIES AND VINEYARDS: The wine comes from Nebbiolo grape variety which accounts for 100% of all the grapes. 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 12 months before bottling. We used no oak barrels for making this wine.

Grape yield: 75 ql/Ha
Yield wine/grapes: 65%
Bottles produced: 466

MAIN FEATURES OF THE WINE

COLOR:	Ruby red
PERFUMES:	Fruity: cherries, raspberries, blackberries
TASTE:	Dry, slightly tannic, long
ALCOHOLIC CONTENT:	13,5 % by volume
TOTAL ACIDITY:	4,29 g/l
SUGAR:	0,6 g/100 ml
TOTAL DRY EXTRACT:	24,0 g/l
TASTING TEMPERATURE:	16 °C
FOOD MATCHES:	Roasted red meat, cheese