

Valtellina Superiore DOCG

Current Vintages:
2015



Tasting Notes:

Ruby red with garnet hues. Wide and elegant, of red fruits such as cherry, spices and floral. Intense, warm and smooth on the palate, with a good freshness and elegant tannins with refreshing acidity. Drinks great early but will have a beautiful evolution when aged.

Food Pairing:

Slow braised pork or ragu. Charcuterie and savory dishes. Mature and semi-firm cheeses.

Region

Lombardia

Appellation

Valtellina Superiore DOCG

Varietal(s)

100% Nebbiolo

Vineyard(s)

Vineyards in Sondrio, Montagna

Fermentation

15-30 day maceration in steel tanks

Aging

French Allier oak barrels for 18 months

Training System

Guyot

Soil

Moraine with sandy soil and acidic reaction



Sforzato di Valtellina DOCG

Current Vintages:
2015



Region

Lombardia

Appellation

Sforzato di Valtellina DOCG

Varietal(s)

100% Nebbiolo

Vineyard(s)

Chioso in Tresivio

Fermentation

10 Day maceration in stainless steel

Aging

12 months French oak barrels, 12 months in bottle before release

Training System

Guyot, manual harvest

Soil

Sandy with acidic reaction and morainal

