

CORTE DELLA MERIDIANA

VALTELLINA SUPERIORE

Denominazione di Origine Controllata e Garantita



Colour: moderately deep ruby red, with light notes of purple and a trace of orange.

Bouquet: scents of dried hazelnut mixed with liquorice and vanilla. Raspberry and black currant with warm, round notes.

Taste: very smooth, with a full and long-lasting sensation of liquorice and vanilla, a warm and full quality. Hints of dried fruit and almonds.

<i>Alcohol:</i>	13 – 13,5% vol.
<i>Total acidity:</i>	5,4 – 5,9 gr/l
<i>Volatile acidity:</i>	0,45 – 0,60 gr/l
<i>Dry extract:</i>	28 - 35 gr/l
<i>pH:</i>	3,50 – 3,70
<i>Serving temperature:</i>	18°-20°C

Zone of origin: only “Nebbiolo” grapes of the Chiavennasca variety are used, picked from vineyards whose roots sink down into the rocks of the subzones “Sassella” and “Grumello” in the “Valtellina Superiore” area. It is preferable to mix the two areas, since the drying method of a part of the grapes requires that the bunches which are strong in primary aromas be selected beforehand. This is a characteristic which is only found in a few vineyards of both these subzones of the “Valtellina Superiore” area: they complement each other and strengthen this characteristic.

Vinification

The vinification of this special and very elegant wine goes back to the ancient and still valid concept of the practice of “*Rinforzo*”. According to this wine-making tradition, which was widespread in the past in Valtellina, after the harvest, a part of the grapes is left to dry in the lofts until the end of the autumn. The remaining grapes are carefully selected and made into wine while they are fresh. In December the grapes are pressed and added to the wine which was produced at the beginning of November. Fermentation begins again, and when it is completed the wine undergoes repeated decantations. In the period of the waning moon in April/May the wine is removed from the large cask and is placed in “carati” (small oak casks) of 450/500 litres. Here it remains for over a year and a half, and it is regularly decanted and topped up.

When this refinement in the new wood is finished, and during the period of the waning spring moon in the second year after the harvest, the wine is bottled. The bottles are stored for a period of ageing for at least 6 months.

Conservation

In the autumn following the ageing period, it already expresses character and elegance. However, it is a wine with a long life which will continue to improve, perfecting its characteristic for many years (10-15 or even 20 years).

This wine can be easily treated to a very long period of ageing, until it becomes a very rare personal and private “Reserve”.

Serving suggestion

Suitable for all kinds of meat, in particular with wild fowl, and full fat cheeses. It can also be enjoyed on its own for pure pleasure.