

CAPO DI TERRA

VALTELLINA SUPERIORE

Denominazione di Origine Controllata e Garantita



Colour: a suitably deep ruby red which, in time, begins to show slight brick red reflection.

Bouquet: fruity tones of ripe red fruits (cherries, plums) are evident; fleetingly reminiscent of fresh hay and faint vanilla.

Taste: very smooth and round, accompanied by a dense and succulent body. Pleasant sensations of red fruits are still to notice.

<i>Alcohol:</i>	12,5 - 13% vol.
<i>Total acidity:</i>	5,2 - 5,7 gr/l
<i>Dry extract:</i>	28 - 32 gr/l
<i>pH:</i>	3,5 - 3,7
<i>Serving temperature:</i>	16° - 18°C

Zone of origin: only Nebbiolo grapes are selected, which are cultivated on the Rhaetian slopes within the communes of Teglio and Tirano.

Plots of vine-growing land, also belonging to small viticulturists, were selected, whose vinestocks of medium age (from 15 to 20 years) with sparse grapes of a medium – small size are characterised by regular, limited and unique production.

“Conti Sertoli Salis” controls the whole growth cycle and production process and makes wine exclusively with grapes, which possess the best balance between sugars and polyphenols to assure the wine an elegant complexity.

Vinification

The Nebbiolo grapes are picked when they are slightly over-ripe so that the skin tannins are immediately less astringent. After the grape harvest the seeds are picked out and the grape stalk removed. The must that is obtained, with about 20% of the grapes still whole, passes to the fermentation – maceration phase.

Evolution and temperature are constantly controlled during the process of fermentation. Repassing of must over the grape dregs and pressing continues for about 10 days until the polyphenol has been completely extracted.

Immediately after drawing, the wine is transferred into oak casks that vary in capacity from 15 to 25 hectolitres. Here it remains until the malolactic fermentation has been completed and subsequently, it is transferred to French oak barriques being used for the second and third time. The ageing in barriques is completed in about 15 months, after which the wine is transferred to the bottle for a further refinement period of 6 months.

Conservation

This wine has already great body and smoothness as soon as it is put onto the market because of a disciplinary regulation which sets it at 1st December of the second year after the grape harvest. But it is a wine with all characteristics of Nebbiolo grapes from which it derives and, consequently, it is capable of remarkable longevity.

With 6 or 7 years of refinement it expresses the maximum of its potential.

Serving suggestions

This wine is suitable for white meats, however cooked. It can also accompany important red meat dishes and heavy first courses (risotto, pasta, polenta, etc.)