

GRUMELLO

VALTELLINA SUPERIORE

Denominazione di Origine Controllata e Garantita

(Riconoscimento D.M.P.A.. 24.06.1998)



Colour: ruby red, with purple reflections when young.

Bouquet: penetrating, variegated. Hints of green hazel-nut, raspberry, vanilla and nutmeg.

Taste: a good initial smoothness on a pleasant tannic note. Full, with touches of spices, evident nutmeg and almond.

Alcohol:	12,5% – 13,0% vol.
Total acidity:	5.40 - 5,70 gr/l
pH:	3.5 – 3,7
Dry extract:	25 - 28 gr/l
Servine temperature:	17-18°C

Zone of origin: the eastern part of the municipality of Sondrio and the municipality of Montagna in Valtellina, where there is the “Castel Grumello”, which gives its name to the area.

“Nebbiolo” grapes (Chiavennasca variety), at least 95% and then, for the remaining part, “Merlot”, “Pinot Noir” and local “Rossola” and “Brugnola”.

Vinification

After the separation of the stalks, the grapes are pressed and the must passes, together with the skins, to the alcoholic fermentation phase.

The fermentation occurs through the maceration of the marc, which is constantly soaked in the must. The maceration lasts about 15-20 days and the temperature is kept controlled at about 28°-30°C, to obtain the best results in aromas and structure.

This is followed by decantings to the reach the best limpidity, two years of refinement in oak barrels and, at the end, the wine is put into the bottles, where it remains another 6 months to complete its maturation.

Conservation

Up to 5-6 years in bottles lying in cool, dark cellars, at a constant temperature.

Serving suggestions

This wine, especially when 2 or 3 years old, goes particularly well with the typical dishes of the Valtellina (pizzoccheri, polente etc.). When older, it is suitable for every type of meat.

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