

INFERNO

VALTELLINA SUPERIORE

Denominazione di Origine Controllata e Garantita

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



Colour: ruby red, with some garnet reflections. With ageing, orange nuances appear.

Bouquet: full, persistent, characterized initially by floral notes, recalling violets. Some hints of spices and wild berries.

Taste: pleasantly tannic, warm, harmonic. Good smoothness, with touches of liquorice and blackberry.

<i>Alcohol:</i>	12 -12.5% Vol.
<i>Total acidity:</i>	5,20 - 5.90 gr/l
<i>pH:</i>	3.5 – 3,7
<i>Dry extract:</i>	26 - 30 gr/l
<i>Serving temperature:</i>	17-18°C

Zone of origin: municipalities of Poggiridenti and Tresivio, in the east part of Sondrio, going along the valley towards Tirano. This area, covered by vineyards, is sheltered from the winds running along the valley by two rocky promontories. During summer on the terraces there is particularly high temperatures and this seems to be reason for the name “Inferno” (which means “Hell”). 95% “Nebbiolo” grapes (Chiavennasca variety), “Merlot” and local “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 followed by decantings to 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 7 - 8 years in bottles lying in cool, dark cellars, at a constant temperature.

Serving suggestions

This wine is particularly suitable for meat, both red and white, and after 4 - 5 years of ageing, it is perfect with game, too.