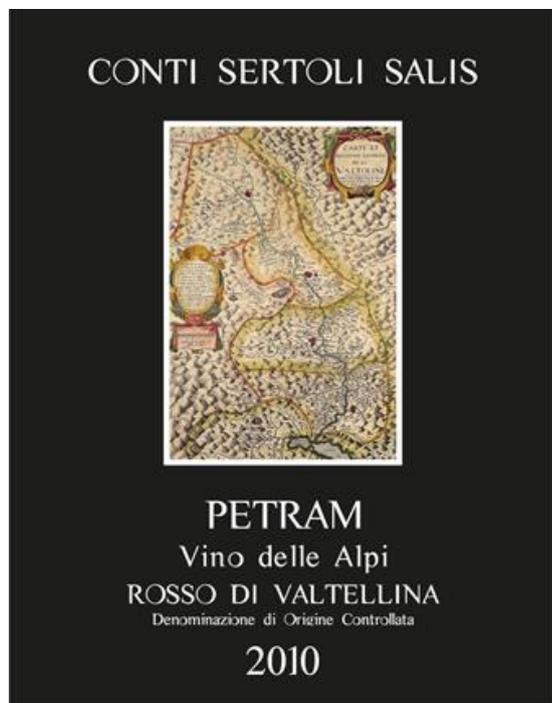


# ROSSO DI VALTELLINA

## VALTELLINA

Denominazione di Origine Controllata



**Colour:** brilliant and bright ruby red, with good intensity.

**Bouquet:** subtle and penetrating with touches of green pepper. Vinous, fresh, an elegant breed. It shows the variety of characteristics of the "Nebbiolo" grape, from which it is produced.

**Taste:** immediately caressing, harmonic and elegant. Its medium ageing exhales the fragrance. Hints of small wild berries (red currant and blackberry). Good consistency and long-lasting.

<i>Alcohol:</i>	12,50 – 13,50% vol.
<i>Total acidity:</i>	5.0 – 6.0 gr/l
<i>pH:</i>	3.5 - 3.65
<i>Dry extract:</i>	24.5 - 30 gr/l
<i>Serving temperature:</i>	18 - 20°C

**Zone of origin:** It is obtained from the vinification of "Nebbiolo" grapes (Chiavennasca variety, the name given to the grape cultivated in the Valtellina region), which come from the slopes of the Rhaetian Alps in the area recognized as D.O.C. with DPR (Decree of the President of the Republic) dated August, 11<sup>th</sup> 1968. To reach a high quality level only, vineyards between 300 and 500 m. above sea levels are selected, where there is a better exposure to the sun.

### **Vinification**

It follows the production rules used for high quality red wines. The grapes are first separated from the stalks and then pressed. The turbulent alcoholic fermentation is brought about through the maceration of the skins (marc) which are repeatedly soaked in the must for 6-7 days. After the drawing, the new wine is kept in steel containers at about 20°C to allow the second fermentation (malolactic). During the summer waning moon, after the harvest and after ¾ decanting, the wine passes into 50 HL oak barrels. After 8 months of refinement in the barrels, with the appropriate decanting, the wine is put into the bottles, during the waning moon, in February or March.

### **Conservation**

It already reaches a high finesse of expression immediately after bottling. A further improvement in quality is foreseen in the following two years, after that the wine keeps these characteristics for about another two years.

### **Serving suggestions**

It is a red wine suitable for most dishes, and particularly for first courses. It goes particularly well with cold cuts and white meat.