

SASSELLA

VALTELLINA SUPERIORE

Denominazione di Origine Controllata e Garantita

(Riconosciuta con D.M.I.P.A. del 24.06.1998)



Colour: ruby red, taking on a hint of orange with ageing.

Bouquet: ethereal, variegated, with persistent notes recalling dried hazelnut and, less noticeably, withered rose.

Taste: it starts with a light, pleasant and well harmonized tannin. It is a refined, full-bodied wine, expressing a good variety of sensations: a mix of toasted and candied spices.

<i>Alcohol:</i>	12,60 - 13,20% Vol.
<i>Total acidity:</i>	5,20 - 5,80 g/l
<i>pH:</i>	3,40 - 3,60
<i>Dry extract:</i>	26 - 29 g/l
<i>Serving temperature:</i>	16°-18°C

Zone of origin: municipality of Castione Andevenno and the west part of the municipality of Sondrio.

It is obtained from 95% "Nebbiolo" grapes (Chiavennasca variety) and from a small percentage of a local Valtellina grapes, such as "Pignola", "Rossola" and "Brugnola".

The vineyards of the "Sassella" area are characterized by the scarcity of the soil, so that the

plants often sink their roots down into the terrace stones.

Vinification

After the separation of the stalks, the grapes are pressed and the must passes, together with the skins, to the 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 aroma and structure. This followed by decanting to reach the best limpidity, two years of refinement in oak barrels and finally the wine is put into the bottles, where it remains another 3 months to complete its maturation.

Conservation

Up to 7 - 10 years in bottles lying in cool, dark cellars, at a constant temperature.

Serving indication

This wine goes particularly well with meat, both red and white. It is also very well suited to tasty first courses (polenta) and medium seasoned cheeses.