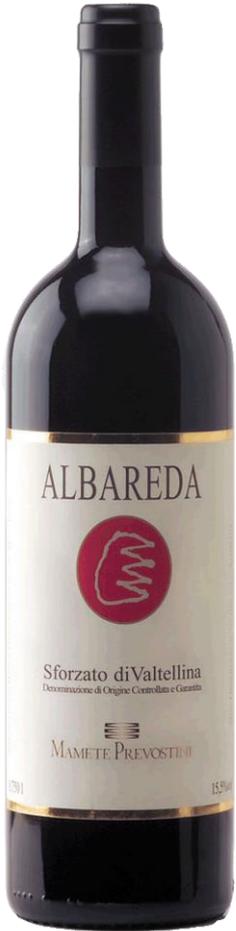


MAMETE PREVOSTINI

VALTELLINA

“ALBAREDA”

Sforzato di Valtellina D.O.C.G. 2012



GRAPE VARIETIES:	nebbiolo 100%, withered/dried
GROWING LOCATION:	Selection of the best grapes in the vineyards of the Valtellina Superiore DOCG Sassella and Grumello areas
VINEYARD POSITION AND ALTITUDE:	between 350 and 550 mt above the sea level, southern exposure
SOIL:	sand (80%), silt (20%), no limestone High content of granite rock rarely of clay
VINE-TRAINING SYSTEM:	guyot
PLANTING DENSITY:	4.000 plants/ha
GRAPE HARVEST:	grapes are harvested on 5 October, by collecting them in wooden boxes of 4/5 kg and subsequently the grapes are dried naturally in the fruit room for about 3 months until January 14, the date of the winemaking.
ALCOHOL CONTENT:	16% A.b.V.
TOTALE ACIDITY:	5.85 g/l
SERVING TEMPERATURE:	17°C
PROFIT PER HL/HA:	18 hl/ha
BOTTLES:	11.500



'00 '03 '04 '05

'06 '08 '09

'08 '09 '10

Wine Spectator

'08 – score 91

'09 – score 93

TECHNICAL PROFILE

Vinification: The grapes are carefully selected to the sorting table, here the attention to details is at the highest level, not perfectly intact berries are eliminated. After a gentle de-stemming the grapes, lightly pressed, are stored in stainless steel containers, where the alcoholic fermentation takes place with a temperature of 25°C, in a 22-days period, during which the must on the skins is incorporated by maceration. After the pressing, the wine, placed in wooden barrels, carries out the malolactic fermentation. Here it remains for a further 18-months period of aging. Finally the process is completed with 10-months refinement of the wine in bottle before the release.

TASTING NOTES

A dark garnet-red color alongside orange overtones. Spicy scent with hints of raspberry, cherry and dried violet. It has a warm, full and lusty flavor, but soft and rounded at the same time, with lingering sensation of jam and raisins. Its aroma is exquisite and fruity, but simultaneously, intense and strong.

WINE -PAIRING

Game, roast meats, spezzatini, stews, cold cuts, braised beef, young and mature cheeses.

It can also be classified as a meditation wine.

www.mameteprevostini.com – info@mameteprevostini.com

