CW-2015-00004
KlimaHaus CasaClima®
Wine

MAMETE PREVOSTINI
VALTELLINA

"SOMMAROVINA"
Valtellina Superiore Sassella D.O.C.G. 2013

GRAPE VARIETIES:	Nebbiolo 100%
GROWING LOCATION:	Selection of grapes in the "Sommarovina" Vineyard of Valtellina Superiore D.O.C.G. Sassella situated in the Commune of Sondrio
VINEYARD POSITION AND ALTITUDE:	between 350-450 meters above the sea level, southern exposure
SOIL:	sand (80%), silt (20%), no limestone, high content of granite rock, rarely clayey
VINE-TRAINING SYSTEM:	guyot
PLANTING DENSITY:	4.200 plants/ha
GRAPE HARVEST:	from October 16
ALCOHOL CONTENT:	13,50 % A.b.V.
TOTAL ACIDITY:	5,80g/lt
SERVING TEMPERATURE:	17 °C
PROFIT PER HL/HA:	40hl
BOTTLES:	24.000

WINE SPECTATOR TOP 100 2013

2009 – score 91
82° Top 100 of 2013

Wine Spectator 2008 – score 90

TECHNICAL PROFILE

Vinification: Berries not perfectly intact are eliminated. After a gentle de-stemming, the grapes, lightly pressed, are sent in stainless steel containers where the alcoholic fermentation takes place in a 16-days period, during which the must on the skins is incorporated by maceration, with a temperature of 25°C. After the pressing, the wine, placed in wooden barrels, carries out the malolactic fermentation. Here it remains for a further 15-months period of aging. Finally the process is completed with 10-months refinement of the wine in bottle before the release.

TASTING NOTES

A deep garnet-red color. Heterogeneous scent of extraordinary subtlety with undercurrents of raspberry, roses and lingering spices. Dry and warm, persistent and polished flavor, which final tastes of refreshing licorice, almond and emphasize of silk. Its taste confirms the strong and compact character of the wine.

WINE-PAIRING

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

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