



ALBAREDA

Sforzato di Valtellina D.O.C.G. 2015

GRAPE VARIETIES: Nebbiolo 100%, withered/dried

GROWING LOCATION: selection of the best grapes in the vineyards of the Superiore DOCG Sassella and Grumello areas

VINEYARD POSITION AND ALTITUDE: southern exposure, between 350 and 550 mt above the sea level

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 10 October, by collecting them in boxes of 4/5 kg and subsequently the grapes are dried naturally in the fruit room for about 3 months until January 20, the date of the winemaking

ALCOHOL CONTENT: 16% A.b.V.

TOTALE ACIDITY: 5,40 g/lt

SERVING TEMPERATURE: 17 °C

PROFIT PER HL/HA : 18 hl/ha

BOTTLES: 10.000

TECHNICAL PROFILE:

Vinification: intact grapes are eliminated. After a gentle de-stemming the grapes, lightly pressed, are stored in stainless steel. The grapes are dried until half January and after are carefully selected at the sorting table, not perfectly containers, where the alcoholic fermentation takes place with a temperature of 25°C for 21 days during which the skins stays in contact with the wort in the maceration. After the pressing, the wine, placed in wooden barrels, carries out the malolactic fermentation. Here it remains for a further 20-months period of aging. The process is completed with 10-months refinement of the wine in bottle .before the release.

TASTING NOTES:

Dark garnet red color with orange highlights. Spicy scent with notes of red fruits in liqueur, raisins and dried roses. It has a warm, full and vigorous taste, soft and round with pronounced sensations of jam. Intense aroma and decided with great finesse. Perfect as meditation wine.

WINE-PAIRING:

Venison, roasted meat, stews, cold cuts, stracotto, strong and long aged cheeses like Bitto. Perfect by itself.