

CORTE DI CAMA

Sforzato di Valtellina D.O.C.G. 2016



GRAPE VARIETIES: nebbiolo 100%, withered grapes

GROWING LOCATION: selection of thinnest bunches in the best vineyard areas of Valtellina Superiore DOCG in the districts of Berbenno, Sondrio and Montagna in Valtellina.

VINEYARD POSITION: between 350 and 550 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

PLANTINGS DENSITY: 4.000 plants/ha

GRAPE HARVEST: grapes are harvested from 15 October by collecting them in wooden boxes of 4/5 kg and subsequently the grapes are dried naturally in the fruit room until early december.

ALCOHOL CONTENT: 16%

TOTAL ACIDITY: 5,60 g/lt

SERVING TEMPERATURE: 17 °C

PROFIT PER HL/HA: 17 hl/ha

BOTTLES: 13.000

TECHNICAL PROFILE:

Vinification: The grapes are left to dry until early December, after the drying they're carefully selected at the sorting table where not perfectly intact or affected by mold grapes are eliminated. After a delicate de-stemming the grapes are lightly pressed sent to stainless steel tanks where the alcoholic fermentation takes place in 18 days of maceration of the skins in the must at the temperature of 25 °C. After pressing the wine undergoes malolactic fermentation in french oak barrels in which the aging continues for 18 months. In the end the wine is aged in the bottle for another 10 months before the release.

TASTING NOTES:

A dark garnet-red color alongside orange overtones. Pronounced varietal and persistent aromas, polished spicy edges of vanilla and hints of dried fruit and flowers. It has a warm, dry, silky, soft and persistent flavor, with lingering sensation of jam. This is a wine of great delicacy. Garnet red color with orange highlights. Pronounced aroma with elegant spicy notes of vanilla and hints of fruit in liquer and dried flowers. Warm flavour, dry and persistent with a beautiful freshness.

WINE PAIRINGS:

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