



# MARENA

Valtellina Superiore Sassella D.O.C.G.

**GRAPE VARIETIES:** Nebbiolo 100%

**GROWING LOCATION:** the Sassella region of Valtellina Superiore, in the districts of Castione and Sondrio

**VINEYARD POSITION AND ALTITUDE:** southern exposure, between 350- 550 meters above the sea level

**SOIL:** sand (80%), silt (20%), no limestone, high content of granite rock, rarely clayey

**VINE-TRAINING SYSTEM:** guyot

**PLANTING DENSITY:** 3.500 ceppi/ha

**GRAPE HARVEST:** from October 8

**ALCOHOL CONTENT:** 14% A.b.V.

**TOTAL ACIDITY:** 5,40 g/lt

**SERVING TEMPERATURE:** 17 °C

**PROFIT PER HL/HA:** 55 hl

**BOTTLES:** 31.000

## TECHNICAL PROFILE:

**Vinification:** The grapes that are not perfectly intact or taken by mold 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 13-days period, during which the skins macerates in contact with the must at a temperature of 25°C. After the pressing the wine carries out the malolactic fermentation in French oak barrels. Here it remains for a further 12-months period of aging. The process is completed with 8-months period refinement in bottle before the release.

## TASTING NOTES:

Ruby red color with light garnet shades. Intense and fine bouquet with hints of cherry, hazelnut and red berries. Harmonious velvety taste but strong at the same time.

## WINE-PAIRING:

Medium-structured dishes of meat, medium-aged chesees.