

# SOMMAROVINA

Valtellina Superiore Sassella D.O.C.G. 2016



**GRAPE VARIETIES:** Nebbiolo 100%

**GROWING LOCATION:** area of Valtellina Superiore D.O.C.G. Sassella in the Triasso region in Sondrio

**VINEYARD POSITION AND ALTITUDE:** southern exposure, Cru at 400 m above the sea level

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

**TOTAL ACIDITY:** 5,30 g/lt

**SERVING TEMPERATURE:** 17 °C

**PROFIT PER HL/HA:** 43 hl

**BOTTLES:** 15.500

**AVAILABLE SIZES:** 0,375 - 0,75 - 1,5 - 3 - 5 lt

## VINEYARD SOMMAROVINA - Cru | Sondrio, Valtellina.

The first "Mamete" vineyard, acquired in 1996. Distinctive because it is found on a hill top in the Sassella region of Valtellina Superiore among the Nebbiolo vines.



## 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 15- days period, during which the skins are in contact with the must during the maceration with a temperature of 25°C. After the pressing the wine, placed in French oak barrels, undergoes the malolactic fermentation. Here it remains for a further 12-months period of aging. The process is completed with 10-months refinement of the wine in bottle before the release.

## TASTING NOTES:

Deep ruby red color with garnet shades. Fresh fragrance with hints of red fruits, hibiscus and rose supported by intense balsamic and spicy sensations. The taste is warm, persistent and elegant with a pleasant ending of licorice and almond, confirming it as a wine of character, austere, compact.

## WINE-PAIRING:

Structured dishes of meat, medium-aged cheeses.