



# SOMMAROVINA

Valtellina Superiore Sassella Docg 2019

**GRAPE VARIETIES:** Nebbiolo 100%

**GROWING LOCATION:** cru in the Valtellina Superiore Sassella area, in Triasso district

**VINEYARD POSITION AND ALTITUDE:** southern exposure, at 400 meters a.s.l.

**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 14

**ALCOHOL CONTENT:** 14,5% A.b.V.

**TOTAL ACIDITY:** 5,75 g/l

**SERVING TEMPERATURE:** 17 °C

**PROFIT PER HL/HA:** 44 hl

**BOTTLES:** 13.000

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

## VINEYARD SOMMAROVINA - Cru | Sondrio, Valtellina.

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



## TECHNICAL PROFILE:

**Vinification:** after a gentle destemming 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 at a temperature of 25°C. After the pressing the wine, placed in oak barrels, undergoes the malolactic fermentation. Here it remains for a further 12-months period of aging plus 10-months refinement in bottle.

## TASTING NOTES:

Intense ruby red color. Enveloping fragrance with hints of red fruits, especially wild black cherry, hibiscus and rose supported by balsamic and spicy sensations. The tannins are well balanced with the acidity and structure. The taste is warm, persistent and elegant.

## WINE-PAIRING:

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