

ESSENZA

VALTELLINA SUPERIORE D.O.C.G.

VINTAGE	2022
GRAPES	Nebbiolo (Chiavennasca).
YELD	60 q.li/ha.
YELD IN WINE	Under 70%.
HARVEST PERIOD	End of October. Rigorously by hand.
PRODUCTION AREA	Municipality of Bianzone.
ALTITUDE	500-650 m above sea level.
TYPE OF SOIL	Sandy loam with abundant skeleton, moderately deep and permeable to water.
VINIFICATION	The pressing is done immediately after the harvest; followed by a classical natural red vinification. Maceration for about 30 days. During fermentation, pumping over and délestage are performed to favor liquid contact with the skins and greater extraction of colors and scents.
AGEING	In 50 hl truncated cone vats for about 24 months, pre-bottling assembly followed by refinement in bottle and darkness.
TASTING CHARACTERISTICS AND FOOD MATCH	Ruby red color tending to garnet, medium-bodied. A graceful and layered wine with aromas of peach tea, red currants, bark and smoke. Fresh and momentum, supple and juicy, with ripe tannins, a savory finish and a tense aftertaste. It fits perfectly with pizzoccheri, white and red meats, game, oily fish and aged cheeses.
ALCOHOLIC CONTENT	12,5 %
TOTAL DRY EXTRACT	25,50 g/L
TOTAL ACIDITY	5,69 g/L
SERVING TEMPERATURE	Serving in ballon ta 16°C

SIZES

750 ml: n. 6.606
Magnum: n. 30

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