

SIZES

750 ml: n. 3.573
Magnum: n. 30

FLAMMANTE

VALTELLINA SUPERIORE D.O.C.G.
INFERNO

VINTAGE	2022
GRAPES	Nebbiolo (Chiavennasca).
YELD	60 q.li/ha.
YELD IN WINE	Under 70%.
HARVEST PERIOD	Second half of October, rigorously by hand.
PRODUCTION AREA	Municipality of Tresivio - Calvario.
ALTITUDE	500 m above sea level.
TYPE OF SOIL	Sandy loam with hints of silt, 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 25 hl barrels for 12 months, pre-bottling assembly followed by refinement in bottle and darkness..
TASTING CHARACTERISTICS AND FOOD MATCH	Ruby red color tending to garnet, medium to full-bodied. Aromas of cinnamon, stone fruit, earth, strawberries. Supple palate, juicy integrated acidity and silky, saline tannins. Elegant and with character, dry and very fresh. It fits perfectly with white and red meats, game and roasts, first dishes with sauce, hard and mature cheeses.
ALCOHOLIC CONTENT	12,50 %
TOTAL DRY EXTRACT	24,40 g/L
TOTAL ACIDITY	4,73 g/L
SERVING TEMPERATURA	Serving in ballon at 16°C

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