

SassiFraga

Terrazze Retiche di Sondrio IGT

Nebbiolo

Vintage 2018



GRAPES VARIETIES AND VINEYARDS: The most important grape variety is, of course, Nebbiolo grape which accounts for 95% of all the grapes.

The remaining 5% is made up of Rossola, Pignola, Brugnola: they are local grapes varieties that you occasionally can find in Valtellina Valley vineyards.

Most of the grapes come from our vineyards located in Valtellina Superiore DOCG sub-zones known as Sassella (Communes of Castione A. and Sondrio) and Valgella (Commune of Teglio).

A small part of the grapes come from a vineyard having a very good exposure, located in Commune of Berbenno V.

VINIFICATION: We picked the grapes by the end of october using small boxes containing about 20 kg, each.

The boxes were carried as soon as possible to our cellar where the grapes were put through the de-stemmer and crusher.

The crushed grapes were pumped into a stainless steel tank where alcoholic fermentation took place.

The maceration time lasted 7 days.

After the end of the fermentation process, we drained the wine off. Then we racked it off and let it mature in stainless steel vats for about 7 months before bottling.

We used no oak barrels for making this wine.

Grape yield: 75 q/Ha
Yield wine/grapes: 65%

Bottles produced: 2666

MAIN FEATURES OF THE WINE

COLOR:	Ruby red
PERFUMES:	Fruity: cherries, raspberries, blackberries
TASTE:	Dry, slightly tannic, long
ALCOHOLIC CONTENT:	13,0 % by volume
TOTAL ACIDITY:	4,57 g/l
SUGAR:	0,6 g/100 ml
TOTAL DRY EXTRACT:	25,5 g/l
TASTING TEMPERATURE:	16-18 °C
FOOD MATCHES:	Roasted red meat, cheese