

Sforzato di Valtellina D.O.C.G.

Vintage 2014



This is the fourth vintage that we produce SFORZATO DI VALTELLINA D.O.C.G.

VINEYARDS: for making this wine we use accurately selected Nebbiolo grapes coming from our vineyards located in Castione A. and Sondrio Communes (20%) and Teglio Commune (80%).

All the vineyards are grown according Guyot method, bearing 8-10 buds per cane.

In this way we keep grape yield low and this is essential for producing high quality wines.

VINIFICATION: the grapes were hand-picked early in october using small boxes containing about 4 kg each.

The boxes were transferred into a cellar and allowed to dry up to the end of december when the grapes went through the de-stemmer and crusher.

Vinification took place in stainless steel vat and lasted for 20 days; then the wine was drawn off and allowed to finish alcoholic fermentation.

After malolactic fermentation the wine was transferred into a medium-size oak barrel and allowed to mature for about 24 months.

Our SFORZATO has spent 5 more months in bottles before selling.

Grape yield per hectare: 55 ql

Wine / grapes yield: 50%

Bottles produced: 1333

MAIN FEATURES OF THE WINE

COLOR:	Deep ruby red with orange highlights
PERFUMES:	Ripe red fruit, spices and liquorice
TASTE:	Dry, rich texture, round, long, slightly tannic
ALCOHOLIC CONTENT:	15,0 % by volume
TOTAL ACIDITY:	6,03 g/l
SUGAR:	1,3 g/100 ml
TOTAL DRY EXTRACT:	37,2 g/l
TASTING TEMPERATURE:	16-18 °C
FOOD MATCHES:	Roasted red meat, game, mature cheese