



VIGNA CA' GUICCIARDI

VALTELLINA SUPERIORE

DOCG

INFERNO

2020



The Vineyard takes its name from the farmhouse situated at its heart. The hillside cru is distinctive for its little steep-sided valleys. Sizeable rock faces alternate with terracing supported by some of the highest dry-stone walls in Valtellina. The special colour of the rock tending towards a quartz-like white augments considerably the power of the sun leading to greater temperatures and light than in other parts of the valley so bringing out the fruitiness of the wine.

2020 vintage: winter was snowy and with heavy rainfall. The dry, warm spring and the early summer characterised by little rain, with temperatures above the average, led to an early (early July) onset of veraison. Until the second half of September, the weather was characterised by temperatures above the average and heavy rainfall. At the end of September, temperatures dropped sharply, leading to optimal conditions for the ripening of the Nebbiolo grapes.

VARIETY

Nebbiolo (Chiavennasca).

PRODUCTION ZONE

Inferno "Vigna Ca' Guicciardi".

ALTITUDE AND ASPECT

At between 370 and 480 m. above sea level and south-east, south, south-west facing. The vines are between 10 and 50 years old.

TYPE OF SOIL

The schist rock is the result of the transformation of rocks at great depths during the formation of the Alps. The schist in this vineyard is light-coloured with infiltrations of white quartz. The extremely high terracing has been backfilled over the centuries with small quantities of clay, sand and loam.

TRAINING SYSTEM

Guyot and Valtellina arched cane.

HARVEST

Handpicked between the 14th and 18th October.

WINEMAKING METHOD

The grapes are de-stemmed and crushed. Rack and return as per the classic red winemaking process with fermentation at between 25 and 28°C.

AGEING

After malolactic fermentation, the wine ages for at least 12 months in medium-sized oak barrels. Ageing for a further six months in the bottle.

SENSORY PROFILE

Vigna Ca' Guicciardi has an intense, bright red ruby colour, marked aromas of ripe red fruit with prevailing notes of black cherry, currant, spices (liquorice, cloves and cinnamon) and dried violet; the warmth and light during ripening produce round and rich tannins on the palate.

ABV

13 %.

RECOMMENDED CELLARING

10 years.

FOOD PAIRING

Red roast meat, lamb, kid, game, mature cheeses.

ALLERGENS: Contains sulphites.

