



# VIGNA FRACIA

## VALTELLINA SUPERIORE

### DOCG

### VALGELLA

## 2018



A part of Nino Negri since 1897, this vineyard is situated at the convergence of alpine valleys with abundant glaciers and where cold breezes mean lower than average temperatures. The natural vegetation is Mediterranean with plants such as lavender and rosemary, a strange contrast to the low temperatures. The resulting wine is flavoursome and floral with a characteristically spicy aroma.

A distinctly snowy and rainy winter started off the 2018 vintage. A cold spring kept back active growth by 15 days compared to the seasonal norm. There then followed a regular summer season with average temperatures and low rainfall allowing ideal ripening for the Nebbiolo. The low rainfall and warmth continued into the beginning of October so avoiding the onset of any phytosanitary problems meaning that extremely healthy grapes were picked.

#### VARIETIES

Nebbiolo (Chiavennasca)

#### PRODUCTION ZONE

The Valgella Zone of "Vigna Fracia"

#### ALTITUDE AND ASPECT

At an altitude of between 380 and 500 m. above sea level, south, south-east facing with a slope angle of between 55 and 65%. Average age of vines 25 years.

#### 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 the vineyard is blue and very prone to flaking. The wide terracing has allowed the deposit of soil made up mainly of sand, gravel and loam.

#### TRAINING SYSTEM

Guyot.

#### HARVEST

Handpicked beginning on October 23rd and lasting until October 31st.

#### 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 is left for at least 12 months in medium-sized oak barrels and a small amount in barriques.

The wine ages for a further 18 months in the bottle.

#### SENSORY PROFILE

The cold micro-climate results in a longer cycle of vegetative growth for the Nebbiolo seen in its intense ruby colour with slight garnet highlights; complex aromas with hints of dog rose and violet evolving into spicy notes such as rosemary and lavender. Dense, rich and well-structured tannins on the palate. Well-balanced fresh acidity leads to a long, flavoursome finish. Another year of bottle ageing lends ideal balance to the natural robustness of the wine.

#### ABV

14%

#### RECOMMENDED CELLARING

15 years.

#### FOOD PAIRING

Ideal with all meat dishes and medium-mature cheeses.

**ALLERGENS:** Contains sulphites.

