



# VIGNA SASSOROSSO

## VALTELLINA SUPERIORE

### GRUMELLO

#### DOCG

#### 2019



Vigna Sassorosso is situated on a rocky prominence detached from the rest of the mountainside and which over the centuries has been completely eroded by the glacier. The few centimetres of soil available has meant that the vines have had to spread their roots into the parent rock giving birth to a wine of great elegance. The 2019 vintage started with a rather cold spring including late snow which fell on the budding Nebbiolo without, however, any damaging consequences. Summer had average temperatures for the season but with low rainfall. Significant rain began only in September, replenishing the sources of water supply and allowing the Nebbiolo to reach perfect ripeness in time for the harvest.

#### VARIETIES

Nebbiolo (Chiavennasca).

#### PRODUCTION ZONE

The Grumello zone of "Vigna Sassorosso"

#### ALTITUDE AND ASPECT

At an altitude of between 350 and 450 m. above sea level, south-facing with a slope angle of between 50 and 75%. Average age of vines between 10 and more than 50 years.

#### TYPE OF SOIL

The shallow layer of soil is made up of loam and sand and lies on brittle, metamorphic rock which allows the roots to penetrate. The schist rock is the result of the transformation of rocks at great depths during the formation of the Alps. This vineyard in particular is noted for the unmistakable red colour of the ferrous inclusions in the rock.

#### TRAINING SYSTEM

Guyot and Valtellina arched cane.

#### HARVEST

The first bunches of grapes were handpicked on October 8th and the harvest continued until the end of the month.

#### 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 at least a further six months in the bottle.

#### SENSORY PROFILE

The distinctive character of the parent rock comes across strongly in the wine beginning with its bright ruby red colour of great transparency tending towards garnet. On the nose reminiscent of small red fruit such as blackberry, currant, cherry and raspberry with fresh, floral notes of violet and rose and a finish of wild berries. A dense and silky tannic structure on the palate with a flavoursome beginning and long-lasting finish. A wine of great austerity and purity with considerable potential for ageing.

#### ABV

13.5 %.

#### RECOMMENDED CELLARING

10 years.

#### FOOD PAIRING

Pasta dishes, white and red meat and medium-mature cheeses.

**ALLERGENS:** Contains sulphites.

