



CASTEL CHIURO

VALTELLINA SUPERIORE

DOCG RISERVA

2011



Castel Chiuro is an authentic Nebbiolo from the Alps. Originating on the sunny terraces of the Valtellina, it undergoes a long period of ageing in the wine cellars of the ancient castle, the headquarters of Nino Negri. Oak barrels, which allow the natural dosing of small amounts of oxygen, lead to interaction between its colour and tannins. In this way, its taste mellows and it develops notes of ripe red fruit. The very long period of ageing in the bottle, on the other hand, results in a reduction that develops spicy and floral aromas. More than ten years in oak barrels and in the bottle show how Nebbiolo from the mountains can age for a long period, like only a few grape varieties in the world.

2011 vintage: The winter was characterised by alternating periods of dry weather and periods with little rain and snowfall. A rainy spring was followed by a hot summer, particularly during the first 15 days of July, and then the weather was variable until early September. The seasonal pattern of grape ripening came about 10 days earlier than the yearly average. Nebbiolo grapes were picked in the month of October.

GRAPES:
Nebbiolo (Chiavennasca).

VINEYARD LOCATION
Vineyards situated in the Valtellina Superiore DOCG production area.

ALTITUDE AND SUN EXPOSURE
South-facing terraces situated at an altitude ranging from 300 to 600 metres.

SOIL CHARACTERISTICS
The soil, originating from ancient schists, features sand and silt and is very stony.

VINE TRAINING SYSTEM
Guyot and Valtellina arched cane.

HARVEST
The grapes were hand-picked from mid to late October.

VINIFICATION
The grapes are destemmed and pressed. Pumping over and the rack-and-return method according to the classic red vinification process, with fermentation between 25 and 28°C.

AGEING
A long period in oak barrels followed by ageing in the bottle in the ancient wine cellars of the castle for at least 12 years.

TASTING NOTES
Garnet red in colour with medium-intensity ruby red reflections. On the nose, its long period of ageing enhances aromas of damp rock, balsamic spices and woodland undergrowth. Salty and mineral notes on the palate with light, taut tannins that create a lingering and persistent aftertaste.

ALCOHOL/VOL.
13.5%

OPTIMUM KEEPING:
15-20 years

FOOD PAIRING
Roasted red meat, lamb, goat and game, mature cheeses.

ALLERGENS: Contains sulphites.

