



INFERNO

VALTELLINA SUPERIORE DOCG

NEBBIOLO



This area bears a name that immediately evokes the main character of the terroir: heat. Rocky outcrops increase temperatures by reflecting the sun's rays during the day and releasing heat at night. The steep slope allows the sun's rays to strike the ground perpendicularly, thus increasing the solar radiation. A good amount of soil allows the Nebbiolo to mature in terms of sugar content, but above all in terms of polyphenols.

VARIETIES

Nebbiolo (Chiavennasca).

PRODUCTION ZONE

Vineyards of the Inferno zone.

ALTITUDE AND ASPECT

The vineyards face south at altitudes between 350 and 550 metres above sea level.

TYPE OF SOIL

Shallow, sandy loam with low fertility, contained by dry-stone wall terraces.

TRAINING SYSTEM

Guyot and Valtellina arched cane.

HARVEST

Manual harvest in October.

WINEMAKING METHOD

Red-wine vinification with a short maceration at around 30° C to enhance the extraction of the tannins and ripe fruit aromas.

AGEING

Two years, at least one of which in new oak vats, thus enhancing the aromatic effect and tannin structure of the wine.

SENSORY PROFILE

Ruby red hue tending to garnet; pronounced, layered nose with top notes of cherry, ripe plum and sweet spice (cinnamon and cloves) and a tinge of sulphur; dry, mineral and austere but harmonious on the palate, with an elegant slightly bitter finish of roasted hazelnut.

RECOMMENDED CELLARING

5 years.

FOOD PAIRING

Roast red meats, lamb, game, mature cheeses.

ALLERGENS: Contains sulphites.

