



SASSELLA

VALTELLINA SUPERIORE DOCG

NEBBIOLO



Sassella is probably the oldest area of vine cultivation in Valtellina. The rocks smoothed by the glacier frequently emerge from the ground and form natural terraces used as foundations for centuries-old dry stone walls. The Sassella zone can be divided into two areas: the first is located close to the Adda Valley with a southern exposure and is influenced by the 'Breva', the temperate wind blowing down from Lake Como; the second continues with an eastern exposure and is wedged at the beginning of the Valmalenco from which it receives the fresh alpine breezes. Most of the Nebbiolo used by Nino Negri is grown in the first area, which, thanks to the special characteristics of the microclimate, produces grapes with thin, delicate skins that naturally develop full, elegant aromas with soft, velvety tannins.

VARIETIES

Nebbiolo (Chiavennasca).

PRODUCTION ZONE

The vineyards of Valtellina Superiore Docg Sassella.

ALTITUDE AND ASPECT

South facing terraces, at altitudes between 300 and 500 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

Temperature-controlled red winemaking method never exceeding 28°C and finishing at between 20-22°C promoting extremely slow fermentation and preserving aromas.

AGEING

The aromatic profile is retained by two years' ageing, at least one of which in French oak vats.

SENSORY PROFILE

Bright garnet hue; complex nose with delightful notes of raspberry jam and hints of wild rose and ripe black cherries; very elegant and well-orchestrated, soft, full palate with good structure and alluring notes of prunes and spice on the long, lingering finish.

RECOMMENDED CELLARING

5 years.

FOOD PAIRING

Lamb, game, roast red meats, mature cheeses (Bitto).

ALLERGENS: Contains sulphites.

