



GRUMELLO

VALTELLINA SUPERIORE DOCG

NEBBIOLO



The area takes its name from Castel Grumello, built at the beginning of the 1300s by the De Piro family, lords of Sondrio between the 13th and 14th centuries: from the Latin "grumus", meaning bump, hillock, high ground. The vineyards are found in two geologically different areas. The first, further to the south, is a promontory strongly eroded by the glaciers of the last ice age, while the second, further to the north, is the right bank of the valley and where the soil originated from the moraine side of the glacier and the sediments that fell from the slopes of the mountains above. The wines of the first area are elegant and delicate while the second area reveals richer and more mineral wines. Grumello Nino Negri is the result of a skilful cuvée of the wines produced in the two areas.

VARIETIES

Nebbiolo (Chiavennasca).

PRODUCTION ZONE

The vineyards of the Valtellina Superiore DOCG Grumello.

ALTITUDE AND ASPECT

South-facing terraces, at altitudes between 300 and 450 metres above sea level.

TYPE OF SOIL

Sandy-loam and stony soils, clayey in some parts.

TRAINING SYSTEM

Guyot and Valtellina arched cane.

HARVEST

Manual harvest in October.

WINEMAKING METHOD

The grapes are vinified with the red winemaking method at controlled temperature and post-fermentation maceration.

AGEING

Two years, one of which in French and Slavonian oak vats.

SENSORY PROFILE

Ruby red hue tending to garnet; delicate but noticeable nose with hints of aromatic spices such as cloves and cinnamon with a background of red berry fruits and a balsamic note. Dry, austere, elegant but flavourful palate. A wine with great finesse, with soft tannins which enhance its characteristics.

RECOMMENDED CELLARING

5 years.

FOOD PAIRING

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

ALLERGENS: Contains sulphites.

