



GIÜEN

ROSSO DI VALTELLINA

DOC NEBBIOLO



Rosso di Valtellina is the Nebbiolo which best embodies the fresh and agreeable nature of alpine wines. Using Nino Negri's century-old experience only the vineyards able to ripen grapes producing soft tannins but not too high potential alcohol were selected. The Nebbiolo grapes chosen for the wine are reasonably large but, most importantly, thick-skinned and robust and thus suitable for whole-berry fermentation.

VARIETIES

Nebbiolo (Chiavennasca).

PRODUCTION ZONE

Vineyards in the Valtellina DOC zone, in the foothills of the Valtellina Alps.

ALTITUDE AND ASPECT

The vineyards lie at altitudes between 350 and 650 metres above sea level with southerly, south-easterly and south-westerly aspect.

TYPE OF SOIL

Shallow, sandy loam with low fertility underpinned by dry-stone walls.

TRAINING SYSTEM

Modified arched Guyot

HARVEST

Hand-picked in October.

WINEMAKING METHOD

Once in the winery, the berries are de-stemmed but not pressed and carefully placed in the fermentation tanks. The must obtained at this stage then starts to ferment. The carbon dioxide thus produced immediately saturates the tank triggering a natural enzymatic fermentation inside the fruit. Racking takes place after approximately a week and the still whole grapes at that point release their rich aromatic and sugar content. Fermentation is completed slowly at low temperature without any further contact with the skins.

AGEING

The wine ages at least six months in the cellar partly in wood and partly in steel.

SENSORY PROFILE

Ruby red hue; intense, fruity and spirited nose notwithstanding delicate notes of wild berries, cherries and sweet spice, accompanied by subtle hints of violets; smooth on the palate with pleasant-tasting tannins. An immediately fruity finish but then with flavour and minerality persisting.

RECOMMENDED CELLARING

Lay down for 3 years in a cool, dark place.

FOOD PAIRING

Appetizers, first courses and delicate-flavoured meats.

ALLERGENS: Contains sulphites.

