



SFURSAT 5 STELLE

SFORZATO

DI VALTELLINA DOCG

2018



2018 vintage: The winter was decidedly snowy and rainy. The spring started off cold, delaying the vegetative recovery by 15 days compared to the average. The low rainfall in summer and early autumn prevented any phytosanitary problems, allowing a harvest of very healthy grapes.

Unfortunately, the first ten days of September were characterised by frequent violent storms, including hailstorms. No rain fell at all during the harvest period and then began again in November, continuing for all the month.

The vintage was difficult due to the temperature extremes during the summer period, making it difficult for the grapes to ripen. The drying period was also characterised by above-average temperatures: this anomaly meant that pressing had to be brought forward to 15 November.

The magnificent work done in selecting by our vine-growers and the tenacity of our technicians made a great wine of the Nebbiolo da Sfursat 5 Stelle 2018, an example of determination and Alpine character: born from the mountains, born from the wind.

VARIETIES

Nebbiolo (Chiavennasca).

PRODUCTION DISTRICT

Vineyards in the Valtellina Doc and DOCG appellations, on the slopes of Rhetian Alps, along the right side of Adda river.

ALTITUDE AND ASPECT

South facing, at altitudes between 300 and 550 metres above sea level.

TYPE OF SOIL

Loose, shallow sandy silt.

TRAINING SYSTEM

Guyot and Valtellina arched cane.

HARVEST

The harvest of Nebbiolo-Chiavennasca started on September 19th. The bunches were placed in cases (in a single layer, max. 4 kg per case) and allowed to dry naturally in the drying room, so reducing their weight by approximately 30%.

WINEMAKING METHOD

The pressing of Sfursat grapes began in mid-December. The fermentation was carried out at a temperature of 25°C–26°C.

AGEING

Two years, at least one of which in wood.

SENSORY PROFILE

Sfursat 5 Stelle DOCG has a medium-intensity ruby colour. On the nose, notes of violet, ripe berry fruit and delicate hints of sweet spices.

Fresh, rich and full bodied palate. A moderately lingering finish while young.

ABV

16 %.

RECOMMENDED CELLARING

25 years.

FOOD PAIRING

Red meats, game, mature cheeses.

ALLERGENS: Contains sulphites.



375 ml



750 ml



1,500 ml
Magnum