



LE TENSE

SASSELLA VALTELLINA SUPERIORE DOCG



Le Tense is obtained from grapes coming exclusively from the Sassella subzone. During the Swiss domination (1512 - 1797), the best vineyards were "tense", that is "protected", by armed guardians: they thus became the most celebrated vineyards. This selection of vines produces a wine that expresses the character of the land: ancient stones and rocks that represent the terroir of Sassella. Nebbiolo tends to produce grapes with elegant aromas and delicate, harmonious flavours typical of mountain wines.

VARIETIES

Nebbiolo (Chiavennasca).

PRODUCTION DISTRICT

Vineyards in the Sassella subzone.

ALTITUDE AND ASPECT

The vineyards are south-facing and lie at altitudes between 300 and 450 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

The grapes are vinified with the red winemaking method at controlled temperature.

AGEING

Two years, one of which in french oak large vats and barriques .

SENSORY PROFILE

Bright ruby hue, accompanied by a complex nose with alluring raspberry notes and hints of roses and violet with sweet spices and notes of orange peel and candied fruit; full-bodied palate and ripe tannins in evidence. Full flavoured wine, with lingering notes of red berries and sweet spices in a long finish.

RECOMMENDED CELLARING

8 years .

FOOD PAIRING

Roast red meats, lamb, kid, game, mature cheeses.

ALLERGENS: Contains sulphites.

