



Sforzato di Valtellina Docg 2021

ALBAREDA

GRAPE

withered Nebbiolo 100%

VINEYARDS

in the Valtellina Superiore Sassella and Grumello area

EXPOSURE AND ALTITUDE

south, between 350 and 550 meters a.s.l.

SOIL

predominantly sandy, composed of granite rock debris, with rare presence of clay

GROWING SYSTEM

guyot

HARVEST PERIOD

harvest starts on October 4th and withering until January 9th

ALCOHOL

16%

SERVICE TEMPERATURE

17° C

BOTTLES

6.000

SIZES

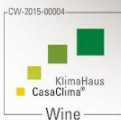
0,375 - 0,75 - 1,5 - 3 - 5 lt

VINIFICATION

the bunches, collected in small boxes, are left to dry naturally in the fruity room for about 100 days. After a careful selection of the grapes and a gentle destemming, the berries are placed in barrique where alcoholic fermentation takes place with 24 days of maceration on the skins

MATURATION

12 months in barrique and 10 months of bottle refining



Wine produced in a winery
with CasaClima
Sustainability Certification



MAMETE PREVOSTINI

mameteprevostini.com