

Valtellina Superiore Riserva Docg 2019

# ALTITUDE

## GRAPE

Nebbiolo 100%

## VINEYARDS

in the Valtellina Superiore area, in the municipalities of Sondrio, Montagna in Valtellina and Teglio

## EXPOSURE AND ALTITUDE

south, above 500 meters a.s.l.

## SOIL

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

## GROWING SYSTEM

guyot

## HARVEST PERIOD

from October 27th

## ALCOHOL

13,5%

## SERVICE TEMPERATURE

17° C

## BOTTLES

7.000

## SIZES

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

## VINIFICATION

after a delicate destemming, the grapes, lightly pressed, are sent into stainless steel tanks where the alcoholic fermentation takes place with 25 days of maceration of the skins on the must

## MATURATION

24 months in oak barrels of different capacities and 10 months of bottle refining



Wine produced in a winery  
with CasaClima  
Sustainability Certification



MAMETE PREVOSTINI

[mameteprevostini.com](http://mameteprevostini.com)