



Sforzato di Valtellina Docg 2020

CORTE DI CAMA

GRAPE

Withered Nebbiolo 100%

VINEYARDS

various terraced plots in the Valtellina Superiore area

EXPOSURE AND ALTITUDE

south, between 350 and 500 meters a.s.l.

SOIL

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

GROWING SYSTEM

guyot

HARVEST PERIOD

from September 28th

ALCOHOL

15,5%

SERVICE TEMPERATURE

17° C

BOTTLES

18.000

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 60 days. After a careful selection of the grapes, which are destemmed and gently pressed, alcoholic fermentation follows in stainless steel containers with 18 days of maceration of the skins on the must

MATURATION

12 months in oak barrels of different capacities and 10 months of the bottle refining



Wine produced in a winery
with CasaClima
Sustainability Certification



MAMETE PREVOSTINI

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