

Valtellina Superiore Grumello Docg 2021

GAROF

GRAPE

Nebbiolo 100%

VINEYARDS

various terraced plots in the Valtellina Superiore Grumello area

EXPOSURE AND ALTITUDE

south, between 330 and 520 meters a.s.l.

SOIL TYPE

predominantly sandy, of glacial morainic origin

GROWING SYSTEM

guyot

HARVEST PERIOD

from October 14th

ALCOHOL

13,5%

SERVICE TEMPERATURE

17° C

BOTTLES

9.000

SIZES

0,75 - 1,5 lt

VINIFICATION

after a delicate destemming, the grapes, lightly pressed, are sent into stainless steel tanks where the alcoholic fermentation takes place with 13 days of maceration of the skins on the must

MATURATION

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



Wine produced in a winery
with CasaClima
Sustainability Certification



MAMETE PREVOSTINI

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