

Valtellina Superiore Inferno Docg 2021

# LA CRUUS

## GRAPE

Nebbiolo 100%

## VINEYARD

cru in the municipality of Montagna in Valtellina, in the Valtellina Superiore Inferno area

## EXPOSURE AND ALTITUDE

south, at 570 meters a.s.l.

## SOIL

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

## GROWING SYSTEM

guyot

## HARVEST PERIOD

from October 22nd

## ALCOHOL

14%

## SERVICE TEMPERATURE

17° C

## BOTTLES

7.400

## SIZES

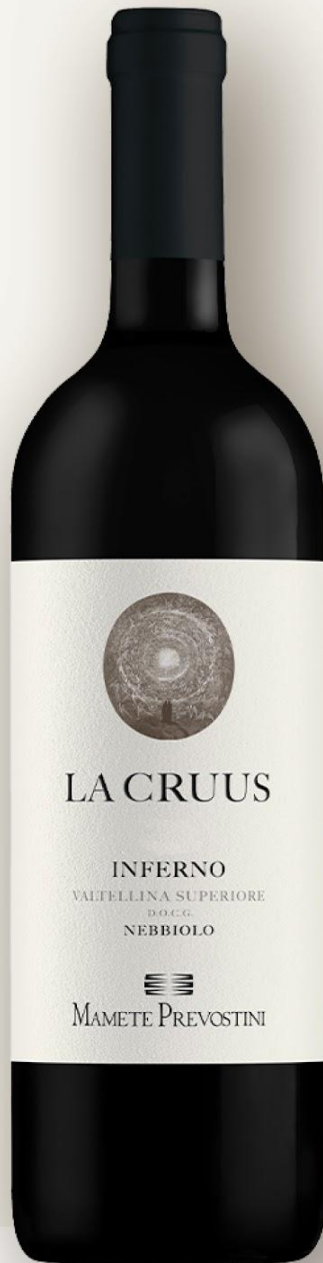
0,75 - 1,5 - 3 - 5 lt

## VINIFICATION

after a delicate destemming, the grapes, lightly pressed are sent into stainless steel containers where the alcoholic fermentation takes place with 15 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



## LA CRUUS Cru | Montagna in Valtellina

Single vineyard in the Valtellina Superiore Inferno area.  
The project started in 2010 with the work of merging and replanting new Nebbiolo vines in a longitudinal direction, called "girapoggio"

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

  
MAMETE PREVOSTINI