



Valtellina Superiore Sassella Docg 2021

SOMMAROVINA

GRAPE

Nebbiolo 100%

VINEYARD

cru in Triasso area, in the Valtellina Superiore Sassella area

EXPOSURE AND ALTITUDE

south, at 400 meters a.s.l.

SOIL

predominantly sandy, of glacial morainic origin

GROWING SYSTEM

guyot

HARVEST PERIOD

from October 13th

ALCOHOL

13,5%

SERVICE TEMPERATURE

17° C

BOTTLES

13.500

SIZES

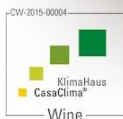
0,375 - 0,75 - 1,5 - 3 - 5 lt

VINIFICATION

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



SOMMAROVINA Cru | Loc. Triasso - Sondrio

Sommarovina is the first vineyard purchased by Mamete Prevostini in 1996, replanted with new Nebbiolo vines in a longitudinal direction

mameteprevostini.com


MAMETE PREVOSTINI