



Valtellina Superiore Grumello Docg 2019

VIGNA SASSINA

GRAPE

Nebbiolo 100%

VINEYARD

cru in the municipality of Montagna in Valtellina, in the Valtellina Superiore Grumello 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 8th

ALCOHOL

14%

SERVICE TEMPERATURE

17° C

BOTTLES

6.500

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

AGING

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



Wine produced in a winery
with CasaClima
Sustainability Certification



VIGNA SASSINA Cru | Montagna in Valtellina

The toponym Sassina, in the Valtellina Superiore Grumello area, is one of the historic places where Valtellina wine was born

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