



Valtellina Superiore Grumello Docg 2020

# 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 5th

## ALCOHOL

13,5%

## SERVICE TEMPERATURE

17° C

## BOTTLES

5.500

## 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

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

  
MAMETE PREVOSTINI