



### ***'Sforzato' of Valtellina DOCG***

APPELLATION: Valtellina

GRAPE: Chiavennasca(Nebbiolo) 90%, *Chiavennaschino* 10%

VINEYARD ALTITUDE: 550-600 m asl (south exposure) sandy, schistose soil

YEAST: Spontaneous fermentation

"Sforzato" is an Italian word meaning strained." The sforzato method is the Valtellina region's version of the appassimento method, comparable to Amarone, by spreading harvested grapes on straw mats to dry for several months.

Appassimento: natural, without mechanical forcing in the drying room for at least 2 months.

Vinification: Spontaneous fermentation without sulfur, long maceration, aging 18 months in large barrels and 12 months in bottle. This red wine is a powerful expression, with a ton of finesse and sensitivity.

Alcohol content: 15%

\*Allocation solely

