ASCESA

VALTELLINA SUPERIORE DOCG 2021

In our Valtellina Superiore, the grapes come from vineyards located at an average altitude of about 500 meters. It is characterised by a 12-month refinement in wood, using old barrels, to maintain high drinkability and a not excessive structure.



GRAPES: 100% Nebbiolo
VINEYARDS: Sondrio, Grumello (380-420 meters above sea level), Castione Andevenno, Sassella (400-430 meters above sea level)
HARVEST: Manual in crates
VINIFICATION: Spontaneous fermentation without the use of selected yeasts, followed by a 22-day maceration on the skins.
AGING: Malolactic fermentation in stainless steel, followed by aging in French oak barriques .
ALCOHOL CONTENT: 13% vol.

- Type of closure: sugarcane expanded polymer
- Number of cases produced per wine : 600
- Bottle dimensions : 316 mm height, 74 mm width
- Case material (wood or cardboard) cardboard
- Dimensions of a case : 241 mm height, 316 mm width, 322 mm long
- Pallet configuration : 120 cm*100 cm , 9 cases per layer, 6 layers

TASTING NOTES:
Nose: spiciness, cherry
Palate: Mature tannins, lively acidity, savoriness

PAIRINGS:
Cassoeula (traditional Lombard pork and cabbage stew), medium-aged cheeses, ossobuco.