ASCESA

VALTELLINA SUPERIORE DOCG RISERVA MURUNÈE 2020

With Murunèe, the first Reserve of our winery, the vineyards reach nearly 700 meters in altitude. This is an essential characteristic for producing a Reserve with acidity, tannin and length of an old champion.



GRAPES: 100% Nebbiolo
VINEYARDS: Sondrio, loc. Moroni, two vineyards located at 660 and 690 meters above sea level. We are above the limit of the Sassella subzone, south-east facing.
HARVEST: Manual in crates
VINIFICATION: Spontaneous fermentation without the use of selected yeasts, followed by a 25-day maceration on the skins.
AGING: Malolactic fermentation in stainless steel, followed by aging in French oak barriques and tonneaux (60% 4th-5th passage barriques, 40% 3rd passage tonneaux) for 24 months.
ALCOHOL CONTENT: 13% vol.

- Type of closure: sugarcane expanded polymer
- Number of cases produced per wine : 250 (6 bottle case)
- Bottle dimensions : 316 mm height, 74 mm width
- Case material (wood or cardboard) cardboard
- Dimensions of a case : 160 mm height, 220 mm width, 322 mm long
- Pallet configuration : 120 cm*100 cm , 14 cases per layer, 7 layers

TASTING NOTES:
Nose: Balsamic hints, cinchona and rhubarb, dark fruit
Palate: Remarkable acidity and length, fine yet firm tannins — a guarantee of longevity; on the finish, the notes of cinchona and rhubarb detected on the nose return to the forefront.

PAIRINGS:
Aged cheeses, braised meats