ASCESA

ROSSO DI VALTELLINA DOC 2022

The Rosso di Valtellina, vinified in stainless steel, is a blend of grapes grown at different altitudes and exposures, to obtain a fresh, eclectic Nebbiolo to enjoy every day, the flagship of our philosophy.



GRAPES: 100% Nebbiolo
VINEYARDS: Tresivio (SO), 480 – 550 meters above sea level, Buglio (SO) 350 - 420 meters above sea level
HARVEST: Manual in crates
VINIFICATION: Spontaneous fermentation without the use of selected yeasts, followed by a 13-day maceration on the skins
AGING: Malolactic fermentation and subsequent aging in stainless steel tanks for 20 months
ALCOHOL CONTENT: 13% vol.

- Type of closure: sugarcane expanded polymer
- Number of cases produced per wine : 1300
- 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: Rose, violet, wild strawberry
Palate: Freshness, savoriness, a well-structured yet graceful body, delicate tannins.

PAIRINGS:
Lake fish, fish stew (including seafood), pizzoccheri and sciatt (traditional dishes from Valtellina), assorted cold cuts, appetizers, fresh cheeses, casoncelli (stuffed pasta), pasta.