

MATTEO BANDELLO ROSSO DI VALTELLINA DOC

Matteo Bandello was the major novelist in Italian literature after Boccaccio.

Matteo Bandello wine is dedicated to this friar and bishop

who was also a refined gourmet.

Similar to Bandello's novels this Rosso di Valtellina has a fresh character, young and joyful, capable of delighting the palate.

Classification: Rosso di Valtellina D.O.C. Variety: 100% Nebbiolo (Chiavennasca)

Provenance: Grumello subzone, municipality of Sondrio and Montagna in Valtellina.

Exposure: South

Altitude: 500-650 m s.l.m. Yield/ha: 65 quintals/hectare

Harvesting period: Manual harvesting between the second and third week of October.

Vinification and maturing: Low temperature maceration for 5 days to preserve fresh aromas and fragrances. The result is a pleasant and charming wine, ready to drink in just 1 year from harvest.

Aging: 7-10 months in French oak barriques, few months in the bottle.

Alcohol content: 12.5% vol

Total sugars: 1.2 g/l

Total dry extract: 26.1 g/l Total acidity: 5.47 g/l Total SO2 mg/l: 98

Organoleptic characteristics: deep ruby red color. Fragrances characterized by a wide range of aromas, black cherry liqueur, violet, licorice. Rich flavor, enveloping, complex and persistent.

Serve with: excellent with red meats, game, polenta, hard cheeses.

Serving temperature: 65°F

