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## ORTENSIO LANDO VALTELLINA SUPERIORE DOCG

*Ortensio Lando was one of the original philosophers and writers in Italian humanism.*

*In 1548 Ortensio Lando stayed at Azzo Besta's court in Teglio, Valtellina.*

*He declared that the wine in Valtellina is the best in the world, hence this wine is dedicated to his memory.*

*Ortensio Lando wine is created using only the finest Nebbiolo grapes harvested in Grumello, one of the most prestigious areas of "Valtellina Superiore".*

**Classification:** Valtellina Superiore D.O.C.G.

**Variety:** 100% Nebbiolo (Chiavennasca)

**Provenance:** a vineyard in the area called "Dossi Salati", in the municipality of Montagna in Valtellina.

**Altitude:** South, 500-700 m s.l.m.

**Yield/ha:** 65 quintals/hectare

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

**Vinification and maturing:** only the best grapes reach the winery where after crushing and some days of maceration proceeds racking and subsequent pressing. The must is fermented at a temperature comprised between 27 ° and 32 ° C .

The refinement is in small oak barrels for 14 months. It follows a short period in stainless steel before bottling. The refinement ends in the bottle, in dark and fresh cellars for at least a year.

**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



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