



Grape Variety	Nebbiolo (Chiavennasca) 100%.
Production area	The highest area of Grumello subzone called “Dossi Salati”, municipality of Sondrio and Montagna in Valtellina.
Exposure and altitude	South, 500-650 m a.s.l.
Type of soil	Deep and compact gravel-sandy soil with a sub-acidic reaction.
Harvest period	Manual harvest between the second and the third week of October.
Yield	50 q.li/ha.
Vinification	During the harvest the grapes reach their optimum ripeness in a perfectly healthy way. The harvest is one of the most crucial steps in the process of winemaking, where grapes are picked and brought to the winery. Some weeks of maceration at controlled temperature with regular pumping over and cap punching down. Malolactic fermentation occurs in Spring.
Aging	In French oak tonneau over 24 months. Ageing process is completed in bottles for at least another 12 months before commercial release.
Sensory analysis	Complex wine rich in red fruit, with nuances of china and licorice. The mouth is portentous and velvety, the end is long and full of character
Bottles produced	2,114 bottles x 0.750 liter and 123 bottles of 1.5 L magnum.
First vintage	2016. These wines are produced only in the best vintages.