

Aldo Rainoldi

## *San Gregorio Rosso di Valtellina DOC*



Grapes are hand harvested from the municipality of Ponte in Valtellina. Each vineyard site is harvested and vinified separately. The first vintage of San Gregorio was produced in 2006. The name San Gregorio comes from the church at the top of the vineyard where the grapes used to make this wine were first grown.

Fermentation in stainless steel tanks. The wine ages in large oak barrels for about 5 months and then rests in bottle for three months before release.

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**Grape varieties :** Nebbiolo

**Altitude :** 400m - 600m ASL

**Exposure :** South

**Soil :** Silty-sandy soil

**Tasting notes :**

Ruby red color. Medium-bodied, particularly fresh and fruity: hints of currants, plums, and raspberries. Great drinkability, freshness and versatility in food pairing. Perfect as an aperitif or paired with grilled fish and vegetables or young cheeses.

