

Aldo Rainoldi

Sassella Valtellina Superiore DOCG



Grapes are harvested from the municipalities of Castione Andevenno and Sondrio. Each vineyard site is harvested and vinified separately.

Fermentation in stainless steel tanks. The wine ages in 25 hl and 56 hl oak barrels for about 20 months and then rests in steel tanks for 2 months before bottling. Bottle aging in dark and cool cellars for 6 months before release.

Sassella comes from the Italian word "sasso", which means stone - this area is the rockiest sub-zone of the Valtellina Superiore DOCG.

Grape varieties : Nebbiolo

Altitude : 290m - 630m ASL

Exposure : South

Soil : Iron-rich, rocky soil

Tasting notes :

Ruby red color. Delicate bouquet with a prevalence of mineral and iron notes, hints of spices and dried flowers. On the palate the wine is harmonious, velvety and vibrant.

Press Notes

Wine Spectator

2019

90 points

James Suckling

2021

92 points

AG Vinous

2019

91 points

