

Aldo Rainoldi

Inferno Valtellina Superiore Riserva DOCG



Grapes are harvested from the municipalities of Montagna in Valtellina, Poggiridenti and Tresivio. Each vineyard site is harvested and vinified separately.

This wine is produced only in the best vintages. Fermentation in stainless steel tanks. Aged in small oak barrels for about 18 months. The wine rests in steel tanks for 2 months before bottling. Bottle aging in dark and cool cellars for one year before release.

Inferno means hell - the steepness and heat of this sub-zone can make it a hellish place to work in the summer.

Grape varieties : Nebbiolo

Altitude : 350m - 550m ASL

Exposure : South

Soil : Shallow, silty-sand soil

Tasting notes :

Intense ruby red color. On the nose, notes of small red fruits, spices, tobacco, thyme. On the palate, it is rich, dense with a long, satisfying finish. A wine with great aging potential.

Press Notes

Wine Spectator

2019, 2018,
2017

91 points

James Suckling

2018

92 points

AG Vinous

2018

93 points

Wine Enthusiast

2018

90 points

Gambero Rosso

2016

