

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**

2018, 2017

91 points

**AG Vinous**

2018

93 points

**Wine Enthusiast**

2018

90 points

**Gambero Rosso**

2016

