

Aldo Rainoldi

## *Sfursat di Valtellina DOCG*



Grapes are harvested from vineyard sites in the Valtellina Superiore DOCG and the Rosso di Valtellina DOC. Each vineyard site is harvested and vinified separately.

This wine is made using the appassimento process. After drying at 350m ASL for an extended period of time, the grapes are gently pressed and then fermentation follows 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 about 2 months before bottling. Bottle aging in dark and cool cellars for at least one year before release.

The word Sfursat literally means for the grapes to "give their best".

**Grape varieties :** Nebbiolo

**Altitude :** 400m - 650m ASL

**Exposure :** South

**Soil :** Silty-sandy soil

**Tasting notes :**

The concentration of fruit from the drying process make this a wine of great finesse and personality. Intense ruby red color. Rich and spicy bouquet with hints of jam and dried red flowers. Warm, vibrant, with a full, round and harmonious flavor.

**Press Notes**

**Wine Spectator**

2019

92 points

**AG Vinous**

2018

94 points

**Gambero Rosso**

2019

