

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. 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.

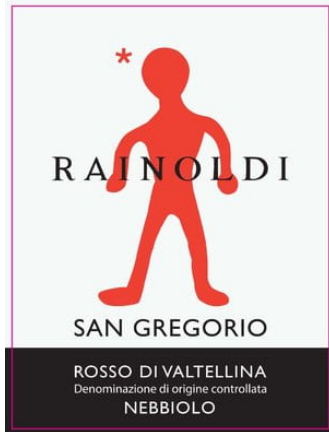
Grape varieties Nebbiolo

Altitude 400m - 600m ASL

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.



Banville
Wine Merchants

www.banvillewine.com

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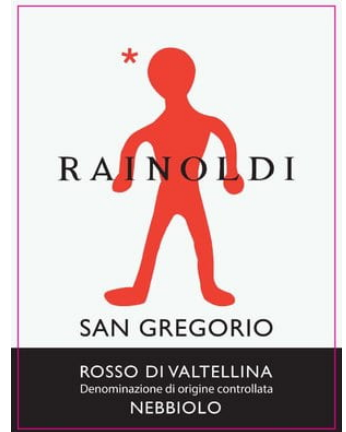
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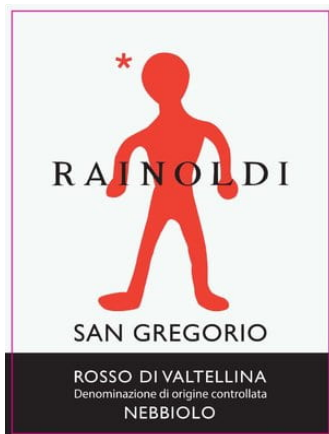
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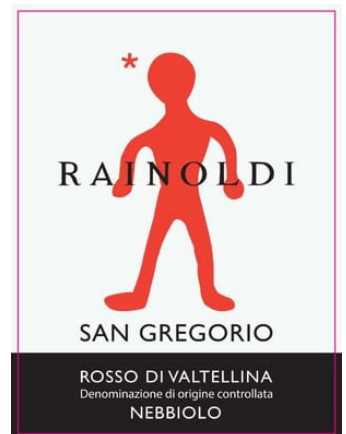
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