

Aldo Rainoldi

Grumello Valtellina Superiore DOCG

Grapes are harvested from the municipalities of Montagna 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.

Grumello is the name of a Medieval castle located in this particular sub-zone of the Valtellina Superiore district.

Grape varieties Nebbiolo

Altitude 350m - 600m ASL

Soil Silty-sandy shallow soil

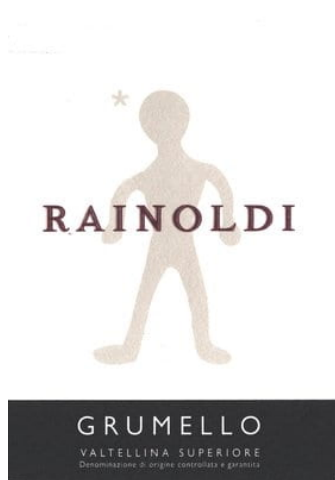
Tasting notes

Ruby red color. Delicate, ethereal bouquet with hints of hazelnut and small red fruits. On the palate, the wine is fresh and harmonious with good structure. Appealing and drinkable wine.

Banville

Wine Merchants

www.banvillewine.com



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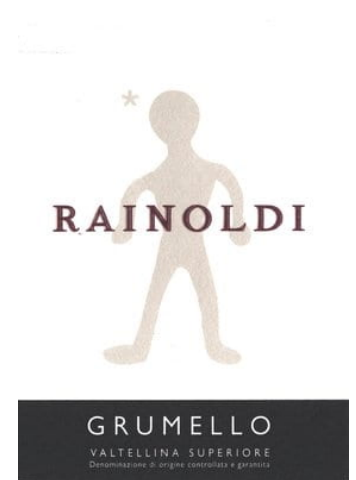
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