

Aldo Rainoldi

## *Sassella Valtellina Superiore DOCG*

Grapes are harvested from the municipalities of Castione Andevenno 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.

Sassella comes from the Italian word "sasso", which means stone - this area is the rockiest sub-zone of the Valtellina Superiore DOCG.

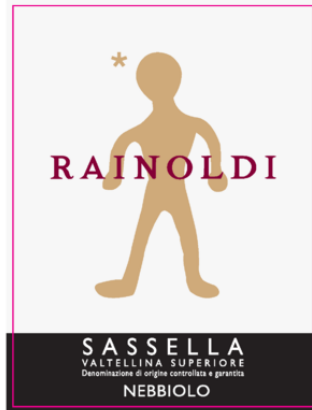
**Grape varieties** Nebbiolo

**Altitude** 290m - 630m ASL

**Soil** Iron-rich, rocky soil

### **Tasting notes**

Ruby red color. Delicate bouquet with a prevalence of mineral and iron notes, hints of spices and dried flowers. On the palate the wine is harmonious, velvety and vibrant.



**Banville**

Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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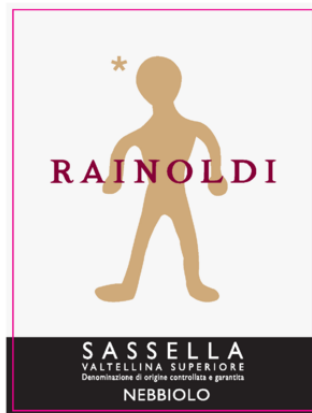
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