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

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.

Banville

Wine Merchants

www.banvillewine.com

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RAINOLDI
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INFERNO
RISE
A time vasse di alla personalità attennia
da una repressa solezione delle
mogliari suo della nationna di persona
Materiale in lauri perso di rusce
francese, ha nificiani di une quato secon
a collectate, cipocanda e lavoge in
biotispia. Na civilla un nino dal
grande equilibria e con notecnili
putenzialità di ecolorimo nel tempa

Grante Rimitali
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