

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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