



## Messere® Sforzato di Valtellina DOCG 2015

**GRAPES:** Nebbiolo (Chiavennasca) 100%

**Features and curiosity:** Produced only with Nebbiolo grapes, locally called "Chiavennasca" carefully selected and dried on mats for about 3 months to guarantee an alcohol level of more than 14.5%. Messere®, or Mesèr®, is an important person of the past, owner of best vineyards in the land. With his name it reminds the traditional excellence of wines of Valtellina from the past, which our estate makes live again today for the most demanding expert.

**PRODUCTIVITY:** ~ 60 q/Ha selecting the best grapes for drying.

**YIELD IN WINE:** 50

**VINEYARDS:** Falling on the raetic side from east to west with south exposition to the sun in the production zones of Valtellina Superiore Grumello and Valgella in the communes of Sondrio, Montagna in Valtellina and Teglio at an altitude between 350 and 450 meters a.s.l. Sandy soil, water permeable, moderately deep. Vineyards owned by our estate.

**VINIFICATION:** Dried grapes, vinified to the end of December, fermentation "a cappello sommerso" (cover submersion method) for 15-20 days at a controlled temperature.

**AGING:** After first, important decanting, this wine is aged in small oak barrels for at least 15 months and subsequently in big oak barrels for a right period. Before selling, there is a long aging, at least 8 months, directly in bottle.

### ORGANOLEPTIC CHARACTERISTICS:

Ruby red color that becomes garnet with the aging. Intense and complex scent, coming from concentration of dried grapes. Dry fruit flavor, full, harmonic and velvety.

**ACCOMPANIMENTS:** Game, old cheese.

**SERVICE TEMPERATURE:** 18 °C (pouring in large glasses)

**PRESERVATION:** Stored in a suitable place it can be aged for more than 10 years.

**ABV:** 15%

**TOTAL ACIDITY:** ~5.8 g/l

**EXTRACT:** ~33 g/l

**RESIDUAL SUGAR:** ~3 g/L

