



Al Carmine® Valtellina Superiore DOCG 2013 Inferno Riserva

GRAPES: Nebbiolo (Chiavennasca) 100%

Features and curiosity: Produced only with Nebbiolo grapes, locally called "Chiavennasca", carefully selected from our historic vineyards. Al Carmine® takes his name from the characteristic church that dominates one of the best zone of Valtellina: the Inferno (hell), the smallest of four subzones of Valtellina Superiore D.O.C.G. Forceful and generous, this classic Inferno is born from Nebbiolo grapes produced by our estate in particular vineyards situated where the high inclination of soil and the high temperatures in summer make cultivation a very hard work. A "hell work" as the viticulturists say!

PRODUCTIVITY: ~ 60 q/Ha with late harvest mid-November

YIELD IN WINE: 70

VINEYARDS: Falling on the raetic side from east to west with south exposition to the sun in the production zones of Valtellina Superiore Inferno in the communes of Montagna in Valtellina, Poggiridenti and Tresivio at an altitude between 300 and 450 meters a.s.l. Sandy soil, water permeable, moderately deep.

VINIFICATION: Fermentation "a cappello sommerso" (cover submersion method) for about 12 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. Mellow, velvety, sapid, persistent and elegant flavor.

ACCOMPANIMENTS: Red meats, roasts, stews, 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: 13%

TOTAL ACIDITY: ~5.6 g/l

EXTRACT: ~28 g/l

RESIDUAL SUGAR: ~1 g/L

