



Giupa® Valtellina Superiore DOCG 2013 Riserva

GRAPES: Nebbiolo (Chiavennasca) 100%

Features and curiosity: Produced only with Nebbiolo grapes, locally called "Chiavennasca", carefully selected from our historic vineyards. Produced by a late harvest of Nebbiolo grapes (Chiavennasca) left ripe on the plants and hand harvested by the end of November. Its special behavior is due to the favorable microclimate and the excellent exposition to the sun of these vineyards, among the most valuable of the zone of production of Valtellina Superiore DOCG. A real speciality in limited production.

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 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: 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. Scent of wildberries. Mellow, fresh, dry sapid, round and persistent.

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

