



In Italy Nebbiolo is mainly associated to Piedmont, its homeland, where it is the most important and renowned grape. The most emblematic wines produced with Nebbiolo have always been Barolo and Barbaresco, two wines which are strongly connected to the grape and to Piedmont. Nebbiolo, also called Spanna, is very common in the Langhe area, in the Alba territory and in the Roero area. It is also cultivated in the northern part of Piedmont and it is the main grape in Carema, Gattinara, and Ghemme wines.

Outside Piedmont, another important area for Nebbiolo is Valtellina, in the northern part of Lombardy, where the grape is called Chiavennasca. Nebbiolo grows in an east-to-west oriented alpine valley, Sondrio, that opens to Como Lake. Nebbiolo creeps up the southern facing slopes and produces some of the most elegant and floral styles of this wine, such as Sassella and Inferno, with very pale color and aromas of roses and red fruits with more subtle tannins and leather notes. Probably the most known style of this wine, made with the same technique as Amarone (withering) is called Sforzato (Sfursat) di Valtellina.

## *Valtellina Superiore Inferno* DOCG *Vigna 117 "Uì"*

### GRAPE VARIETIES

*Nebbiolo*

### WINEMAKING

*Manual selection of the grapes, destemmed, fermentation in small stainless steel tanks, aging in 30 hl barrels, casks and French oak barrels of first passage.*

### AGEING

*24 months ageing before bottling.*

### ANALYTIC DATA

*Alcohol content: 14.1 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Important wine characterized by a complex scent of spices and raisins, structured and full-bodied, warm and refined.*

## GASTRONOMY

*Perfect with red meats, steaks, braised meats, lamb chops, lasagna and pasta with meat filling.*

*Serving temperature 14-16°C*

## AVAILABLE FORMATS

*75 cl*

## AWARDS

[award #1](#)

[award #2](#)

[award #3](#)

[award #4](#)

[award #5](#)

