



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, called also Spanna, is very common in the Langhe area, in the Alba territory 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.

Sforzato di Valtellina DOCG *"Sforzato Dell'Orco"*

GRAPE VARIETIES

Nebbiolo

WINEMAKING

Manual selection of the grapes, drying of grapes in crates for three or four month, destemmed, fermentation in small stainless steel tanks, aging in casks and French and American oak barrels of first passage.

AGEING

30 months ageing before bottling.

ANALYTIC DATA

Alcohol content: 15.6 % vol.

ORGANOLEPTIC CHARACTERISTICS

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

GASTRONOMY

Perfect with seasoned cheeses, game and red meats, especially stew.

Serving temperature 14-16°C

AVAILABLE FORMATS

75 cl

AWARDS

