



Rosso di Valtellina

DENOMINAZIONE DI ORIGINE CONTROLLATA

Variety 90% Nebbiolo (Chiavennasca), 10% Merlot, Brugnola, Rossola, Pignola.

Trellis form Guyot e Sylvoz valtellino.

Production area Municipality of Teglio, south exposure.

Soil Sandy (70%), silty (20%) with an acid pH.

Harvest HI/Ha 50. The grapes are picked in the second half of October.

Wine making Alcoholic fermentation in stainless steel tanks. Malolactic fermentation and aging in stainless steel tanks.

fay®

Azienda Agricola Fay

Via Pila Caselli,1 San Giacomo di Teglio (SONDRIO) ITALY

Tel +39.342.786071 Fax +39.342.786058

info@vinifay.it www.vinifay.it