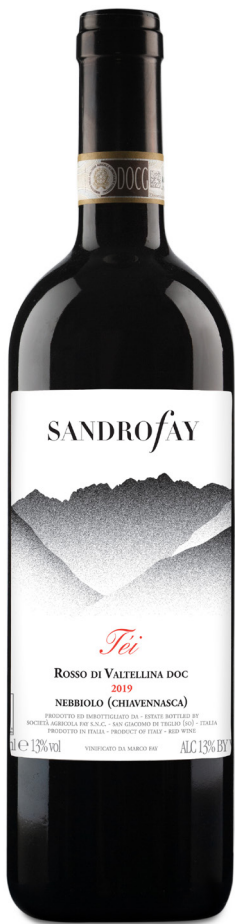


# SANDROfAY



*Tei*

## ROSSO DI VALTELLINA

DENOMINAZIONE DI ORIGINE CONTROLLATA

**VARIETY** 100% Nebbiolo (Chiavennasca).

**TRELLIS FORM** Guyot and Sylvoz valtellinese.

**PRODUCTION AREA** Municipality of Teglio, south exposure.

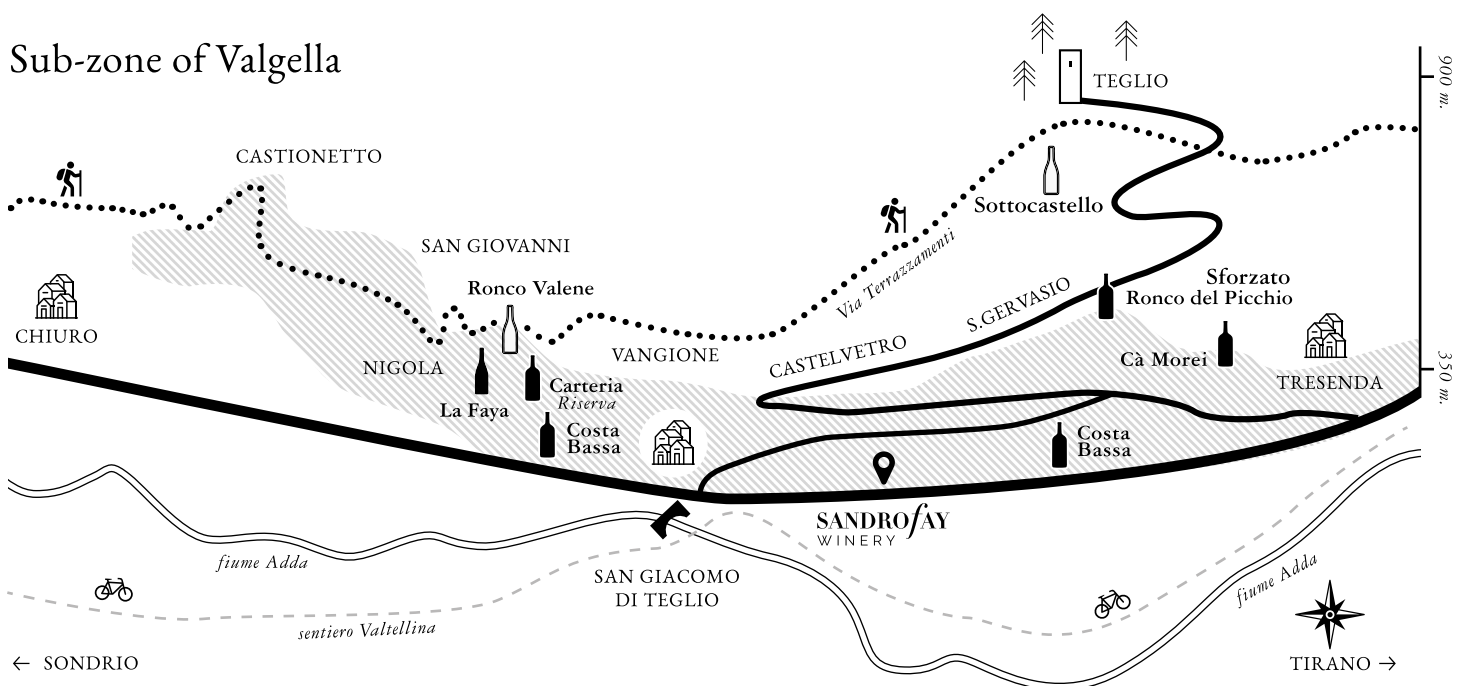
**SOIL** Sandy (70%), silty (20%) with an acid pH.

**HARVEST** HL/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.

**BOTTLE SIZE** Bott. 0.75 lt.

## Sub-zone of Valgella



### THE SUB-ZONES OF NEBBIOLO

