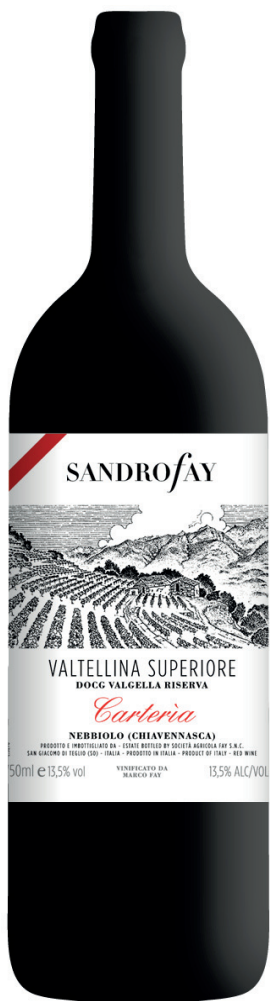


SANDROFAY



Carteria

VALTELLINA SUPERIORE VALGELLA RISERVA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

VARIETY 100% Nebbiolo (Chiavennasca).

TRELLIS FORM Guyot.

PRODUCTION AREA Valgella, Carteria vineyard. The vineyard is situated at 550 m asl in the west part of the municipality of Teglio, south exposure.

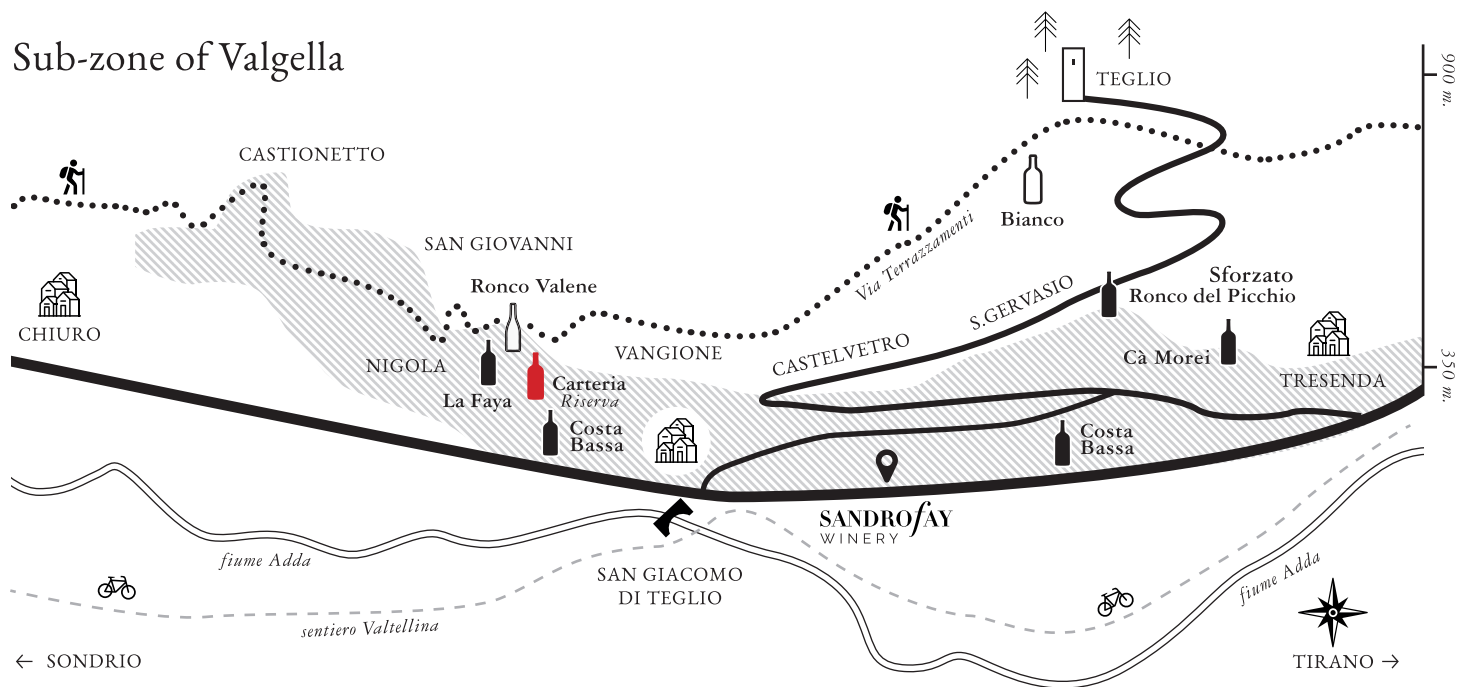
SOIL Sandy (70%), silty (20%) with an acid pH.

HARVEST Hl/Ha 40. The grapes are picked in mid-October.

WINE MAKING Alcoholic fermentation in stainless steel tank; malolactic fermentation and aging for 12 months in 30 Hl oak cask and 500 Lt oak barrels. Bottle aging for 15 months.

BOTTLE SIZE Bott. 0,75 lt – Magnum 1,5 lt – Jéroboam 3 lt.

Sub-zone of Valgella



THE SUB-ZONES OF NEBBIOLO

