



AZIENDA AGRICOLA ALBERTO MARSETTI

Valtellina Superiore Grumello docg 2015



Grape variety: nebbiolo

Production area: Sondrio

Yield per hectare: 75 quintals

Harvest: last ten days in october

Sugar content: 21 °babo degrees

Alcohol content: 13,5 % vol

Total acidity: 6 g/L

Residual sugar: trace

Solids: 21 g/L

Vinification: fermentation with daily pump overs for 12 days, with subsequent malolactic fermentation

Ageing: aging 24 months in oak wood

Color: bright ruby

Nose: bouquet of berries and spices

Palate: juicy acidity and very lively tannins. Velvety final notes of licorice

Food pairings: it is a wine wide versatility that can be used at 360 ° in national and international cuisine.

Serving conditions: to open an hour before and serve in medium-sized glasses at 16-18 °C. Also available in 1,5 and 3 L cuts

Vintage: one fo the best vintages of the last decade thanks to an average dry autumn