



AZIENDA AGRICOLA ALBERTO MARSETTI

Valtellina Superiore Le Prudenze docg 2015



Grape variety: nebbiolo

Production area: common of Sondrio in the homonymus vineyards Le Prudenze of our exclusive property

Yield per hectare: 75 quintals

Harvest: first ten days of november

Sugar content: 22 °babo degrees

Alcohol content: 14 % vol

Total acidity: 6,3 g/L

Residual sugar: trace

Solids: 25 g/L

Vinification: fermentation with daily pump overs for 15 days, with subsequent malolactic fermentation

Ageing: 24 months in oak barrels

Color: ruby red with garnet reflections

Nose: evident morello cherry with plum, undergrowth and tobacco finals

Palate: dry and hot. The initially perceived softness balances the acidity and tannin

Food pairings: finds its dimension with hearty dishes of Italian cuisine, such as noble poultry, roasts, game and hard cheeses

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

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