



ALBAREDA Sforzato di Valtellina

D.O.C.G. 2013

TASTING NOTES

Dark garnet red colour with orange highlights, spicy scent with notes of red fruits in liqueur, raisins and dried roses. It has a warm, full and vigorous taste, soft and round with pronounced sensations of jam. Intense aroma and decided with great finesse. Perfect as meditation wine.

FOOD PAIRING

Venison, roasted meat, stews, cold cuts, braised meats, stracotto, strong and long aged cheeses like Bitto. Perfect by itself.

SERVING TEMPERATURE: 17 °C

WINEMAKING/MATURING

Vinification: The grapes are dried until half January and after are carefully selected at the sorting table, not perfectly intact grapes are eliminated. After a gentle destemming the grapes, lightly pressed, are stored in stainless steel containers, where the alcoholic fermentation takes place with a temperature of 25°C for 21 days during which the skins stays in contact with the wort in the maceration. After the pressing, the wine, placed in wooden barrels, carries out the malolactic fermentation. Here it remains for a further 20-months period of aging. The process is completed with 10-months refinement of the wine in bottle before the release.

BACKGROUND

The yield per hectare is very low, the grapes are largely harvested manually on the sometimes very steep slopes.

Nebbiolo is cultivated at a height of between 300 and 700 metres above sea level. Modest rainfall, hot summers and a great difference between daytime and night time temperature in the Autumn all contribute to the alpine Nebbiolo's character, body and delicacy, as well giving it potential to be developed further.

AGEING

A wine which is worth cellaring for a few years drinking nicely from 2015 but with an ageing potential of several years more.

TERROIR

Selection of the best grapes in the vineyards of the Superiore DOCG Sassella and Grumello areas, VINEYARD POSITION AND ALTITUDE: between 350 and 550 mt above the sea level, southern exposure soil; sand (80%), silt (20%), no limestone High content of granite rock rarely of clay

VINTAGE 2013

ALCOHOL 15.5%

GRAPE VARIETIES & BLEND Nebbiolo 100%, withered/dried

MEDALS & AWARDS



Wine Spectator

Wine Spectator

2008 | Score 91

2009 | Score 93



Gambero Rosso - Tre Bicchieri

2017 | Vintage 2013

2011 | Vintage 2008

2009 | Vintage 2006

2008 | Vintage 2005

2007 | Vintage 2004

2006 | Vintage 2003

2003 | Vintage 2000



Ais - Guida Bibenda 5 grappoli

2016 | Vintage 2013

2014 | Vintage 2011

2013 | Vintage 2010

2012 | Vintage 2009

2011 | Vintage 2008

Vini plus 2015

Ais Lombardia - Guida Vini plus

2015 | Rosa d'Oro - Vintage 2011

2014 | 4 Rose camune- Vintage 2010

2011 | Rosa d'Argento - Vintage 2008

Decanter

Decanter

2016 | World Wine Awards, Bronze Medal -
Vintage 2012
