



LA GATTA Valtellina



LA MADONNINA Chianti Classico



SANTAVENERE Montepulciano



PODERE SPADINO Maremma



## GRUMELLO 2014

<b>Appellation of origin</b>	Valtellina Superiore DOCG
<b>Production area</b>	Region: Lombardy; Province: Sondrio; Community: Sondrio and Montagna
<b>Grape variety</b>	Nebbiolo
<b>Training system</b>	Archetto valtellino
<b>Yield</b>	700 g/m <sup>2</sup>
<b>Soil</b>	Sandy, loamy soil, less vegetable mould and pretty water permeable.
<b>Alcohol content</b>	12.5% vol
<b>Total acidity</b>	6.3 g/l
<b>Residual sugar</b>	1.2 g/l
<b>Temperature of service</b>	14–16°C
<b>Drinking window</b>	2017 until 2019
<b>Wine making</b>	Maceration on the skins for 12-15 days in fermenting tanks from 130 hl with automatic plunging; three delestage at controlled temperature of 27°C.
<b>Aging</b>	18 months in oak casks
<b>Wine tasting</b>	Ruby red tending to garnet; the bouquet is subtle and intense, with almond notes; dry and velvety on the palate, the wine has a rich fragrance and is slightly tannic, sapid and harmonic.
<b>Best drunk with</b>	First courses, red meat and cheese.
<b>Format</b>	75 cl
<b>Ratings</b>	

Vines in the subzone of Grumello cover an area of 78 hectares on the Rhaetian side of the valley, north-east of Sondrio. The name comes from Castello di Grumello, a 13th century castle that is one of the valley's historical landmarks. Built in 1326 by Corrado de Piro, it was destroyed by the invading Grigioni forces. Grumello is essentially a simple wine, left to mature for shorter periods than the wines in other subzones, though still having good potential for further maturing. A ruby red wine, Grumello is of medium in tensity, tending to garnet red. The bouquet is subtle and intense, with almond notes. Dry and velvety on the palate, the wine has a rich fragrance and is slightly tannic, sapid and harmonic.