

DIRUPI

'OLE!' ROSSO DI VALTELLINA



Fresh and energized with aromas of strawberry, sweet red cherry, and wild violet. The palate is fresh and soft with silky tannins and a hint of spice.

Style: Still red

Area of Production: Lombardia, Italy

Appellation: Rosso di Valtellina DOC

Varietals: 100% Nebbiolo (locally Chiavennasca)

Soil: Sand, silt, and clay

Age of Vines: Up to 100 years

Elevation: 400-450 meters

Vineyard Size: 1.5 hectares

Farming Practices: Organic

Vinification: Fermentation in stainless steel with an 8-10 day maceration

Aging: 6 months in stainless steel

Production: 12,000 bottles per vintage