

DIRUPI

VALTELLINA SUPERIORE



Deep aromas of crushed raspberry and blackberry and dried rose petals. The palate is herbaceous, soft, and supple with graceful tannins and a long finish.

Style: Still red

Area of Production: Lombardia, Italy

Appellation: Valtellina Superiore DOCG

Varietals: 100% Nebbiolo (locally Chiavennasca)

Soil: Sand, silt, and clay

Age of Vines: Up to 100 years

Elevation: 450-600 meters

Vineyard Size: 2.3 hectares

Farming Practices: Organic

Vinification: Fermentation in stainless steel with a 25-30 day maceration

Aging: 12 months in neutral French oak barrels

Production: 15,000 bottles per vintage