

DIRUPI

VIGNA GUAST



Intense and complex, with aromas of dried red berries and wild flowers. Inferno is the warmest area of Valtellina, and allows for excellent ripening of the fruit. The palate has peppery spice, firm tannins, and a velvety finish.

Style: Still red

Area of Production: Lombardia, Italy

Appellation: Valtellina Superiore DOCG

Vineyard: Inferno

Varietals: 100% Nebbiolo

Soil: Sand, silt, and clay

Age of Vines: Up to 14 years

Elevation: 487-511 meters

Farming Practices: Organic

Vinification: 35 day skin maceration and fermentation in stainless steel tanks

Aging: 24 months in neutral French oak barrels

Production: 2,100 bottles per vintage