



CASTEL CHIURO

VALTELLINA SUPERIORE

DOCG RISERVA

2015



Castel Chiuro is an authentic Nebbiolo from the Alps. Originating on the sunny terraces of the Valtellina, it undergoes a long period of ageing in the wine cellars of the ancient castle, the headquarters of Nino Negri. Oak barrels, which allow the natural dosing of small amounts of oxygen, lead to interaction between its colour and tannins. In this way, its taste mellows and it develops notes of ripe red fruit. The very long period of ageing in the bottle, on the other hand, results in a reduction that develops spicy and floral aromas. More than ten years in oak barrels and in the bottle show how Nebbiolo from the mountains can age for a long period, like only a few grape varieties in the world.

2015 Vintage:

Castel Chiuro Riserva is produced only in vintages characterized by favorable weather conditions. In 2015, a dry winter was followed by an extremely rainy May, which restored the vineyard's water balance. A hot, dry summer ensured excellent ripening of the grapes. Early September was rainy, but starting in the second half of the month, significant temperature fluctuations and dry weather created perfect conditions for the ripening of the Chiavennasca.

GRAPES:

Nebbiolo (Chiavennasca).

VINEYARD LOCATION

Vineyards situated in the Valtellina Superiore DOCG production area.

ALTITUDE AND SUN EXPOSURE

South-facing terraces situated at an altitude ranging from 300 to 600 metres.

SOIL CHARACTERISTICS

The soil, originating from ancient schists, features sand and silt and is very stony.

VINE TRAINING SYSTEM

Guyot and Valtellina arched cane.

HARVEST

The grapes were hand-picked in October.

VINIFICATION

The grapes are destemmed and pressed. Pumping over and the rack-and-return method according to the classic red vinification process, with fermentation between 25 and 28°C.

AGEING

A long period in oak barrels followed by ageing in the bottle in the ancient wine cellars of the castle for at least 10 years.

TASTING NOTES

Deep garnet red in colour. On the nose, fruity notes of currant and black cherry mingle with Mediterranean spices reminiscent of rosemary and thyme, as well as balsamic notes such as mint and eucalyptus, alongside hints of damp rock and lavender. On the palate, the tannins are full-bodied and enveloping, and the mineral, savory flavor blends with a long, lingering finish.

ALCOHOL/VOL.

13.5%

OPTIMUM KEEPING:

15-20 years

FOOD PAIRING

Roasted red meat, lamb, goat and game, mature cheeses.

ALLERGENS: Contains sulphites.

