SFURSAT 5 STELLE

SFORZATO
DI VALTELLINA DOCG
2022

The 2022 vintage began with a winter with little snow. Spring saw low rainfall and low temperatures, which delayed the vegetative awakening of the vines. Thanks to the rains in April and above-average temperatures, May saw a significant recovery in vegetation, allowing flowering to occur at the usual time and completely making up for the previous delay. The summer was very hot with little rainfall, and it was only in September that lower temperatures restored the plants' normal physiological activity, leading to a regular ripening cycle. The intense heat caused the grapes to ripen much earlier than usual, on average about ten days earlier, making this season one of the “early” years, like 2007 and 2017. The drying process was regular thanks to the cold winds in the valley, resulting in a steady and constant decrease in weight, but the start of the pressing operations was brought forward due to the early ripening of the vintage.

VARIETIES
Nebbiolo (Chiavennasca).

PRODUCTION DISTRICT
Vineyards in the Valtellina Doc and DOCG appellations, on the slopes of Rhetian Alps, along the right side of Adda river.

ALTITUDE AND ASPECT
South facing, at altitudes between 300 and 550 metres above sea level.

TYPE OF SOIL
Loose, shallow sandy silt.

TRAINING SYSTEM
Guyot and Valtellina arched cane.

HARVEST
The harvest of Nebbiolo-Chiavennasca began in mid-September. The bunches were placed in cases (in a single layer, max. 4 kg per case) and allowed to dry naturally in the drying room, so reducing their weight by approximately 30%.

WINEMAKING METHOD
The pressing of Sfursat grapes began towards the end of November. The fermentation was carried out at a temperature of 25°C–26°C.

AGEING
Two years, at least one of which in wood.

SENSORY PROFILE
The Sfursat 5 Stelle 2022 has an intense garnet colour with ruby reflections. The bouquet is reminiscent of balsamic spices with notes of mint, undergrowth, liquorice and ripe black plum. On the palate, the tannic texture is dense and thick with a savouriness that enhances the freshness of the fruit.

ABV
15.50 %

RECOMMENDED CELLARING
25 years.

FOOD PAIRING
Red meats, game, mature cheeses.

ALLERGENS: Contains sulphites.