



SFURSAT CARLO NEGRI

SFORZATO

DI VALTELLINA DOCG

2022



Sfursat is derived from a natural drying of the grapes, favored by the chill and dry winds coming from the mountains. The wine is thus a unique Nebbiolo: rich and austere, with the typical mineral and fresh characters of the alpine wines.

VARIETIES

Nebbiolo (Chiavennasca).

PRODUCTION DISTRICT

The vineyards of the Valtellina DOC and DOCG zones, on the slopes of the Rhaetian Alps, along the right bank of the River Adda.

ALTITUDE AND ASPECT

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

TYPE OF SOIL

Shallow, sandy loam with low fertility, contained by dry-stone wall terraces.

TRAINING SYSTEM

Guyot and Valtellina arched cane.

HARVEST

The grapes were entirely handpicked from the end of September onwards and placed in cases weighing no more than 4.5 kg each.

WINEMAKING METHOD

The grapes were left to dry in the "fruttaio", the fruit shed, where they lose almost 30% of their weight. Between the end of November and the beginning of December, vinification took place at a controlled temperature, with prolonged maceration (15-20 days).

AGEING

Two years, one of which at least in wooden vats.

SENSORY PROFILE

Intense red colour; fine and complex aroma with notes of ripe red fruit and spices such as pepper and cinnamon. Dry flavour with hints of black fruit and austere tannins. A full-bodied, persistent wine with pleasant minerality.

ABV

15.5 %.

RECOMMENDED CELLARING

15 years.

FOOD PAIRING

Roast red meats, game, mature cheeses (particularly the local Bitto).

ALLERGENS: Contains sulphites.

