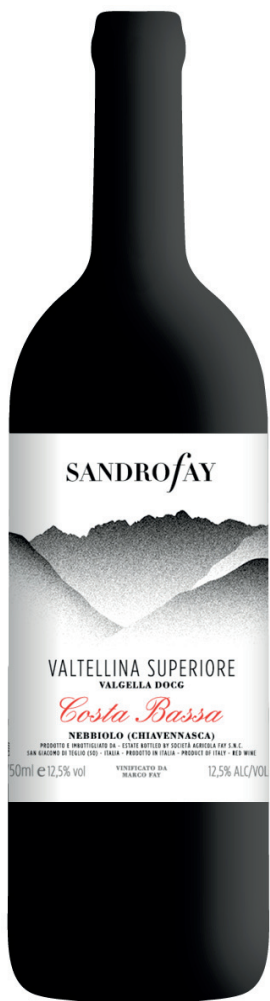


SANDROfAY



Costa Bassa VALTELLINA SUPERIORE VALGELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

VARIETY 100% Nebbiolo (Chiavennasca).

TRELLIS FORM Guyot and Sylvoz valtellinese.

PRODUCTION AREA Valgella, Municipality of Teglio. The vineyards are situated under 450 m. asl, south exposure.

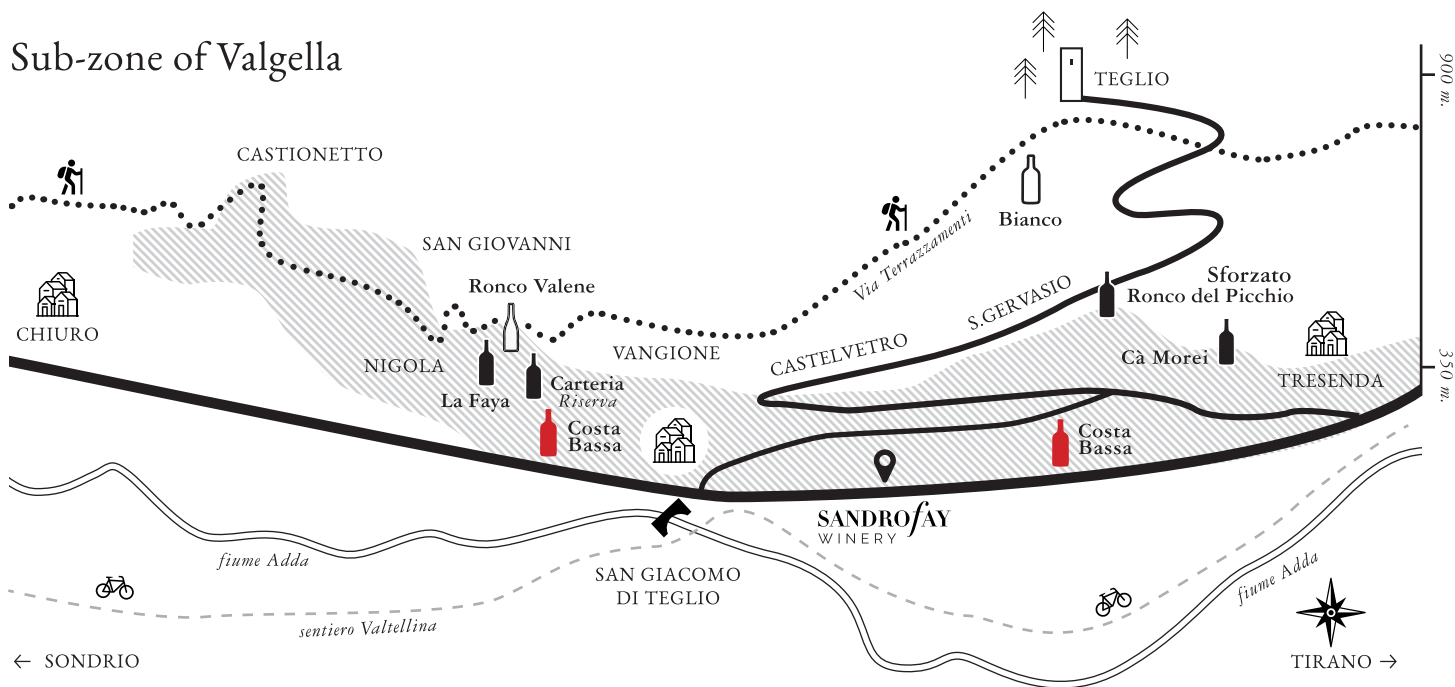
SOIL Sandy (70%), silty (20%) with an acid pH.

HARVEST Hl/Ha 40. The grapes are picked in the second half of October.

WINE MAKING Alcoholic fermentation in stainless steel tank; malolactic fermentation and aging for 12 months in oak casks.

BOTTLE SIZE Bott. 0.75 lt – Magnum 1.5 lt.

Sub-zone of Valgella



THE SUB-ZONES OF NEBBIOLO

