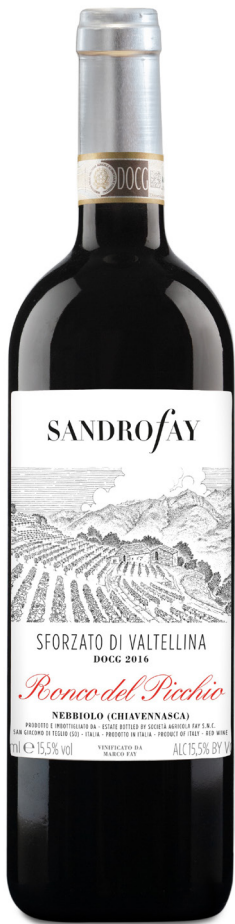


# SANDROFAY



## Ronco del Picchio

### SFORZATO DI VALTELLINA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

**VARIETY** 100% Nebbiolo (Chiavennasca).

**TRELLIS FORM** Guyot.

**PRODUCTION AREA** Municipality of Teglio, San Gervasio vineyard. The vineyard is situated at 700 m asl, south exposure.

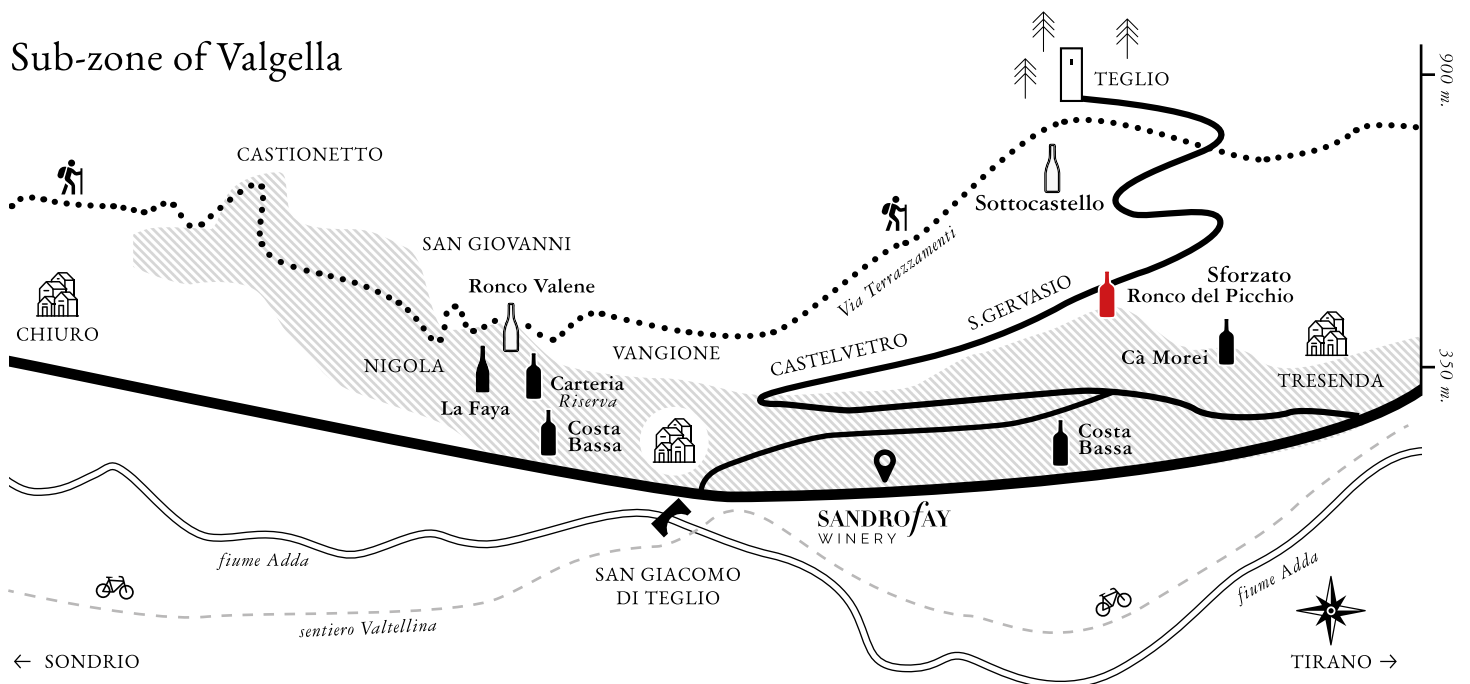
**SOIL** Sandy (70%), silty (20%) with an acid pH.

**HARVEST** Hl/Ha 35. The grapes are picked in the first week of October. They are left in small boxes and arranged in an airy room (fruttaio) until mid-December (appassimento).

**WINE MAKING** Alcoholic fermentation in stainless steel tank for 20 days with maceration of 10 days. Malolactic fermentation and aging for 12 months in 30 Hl oak cask and 500 lt oak barrels..

**BOTTLE SIZE** Bott. 0,75 lt – Magnum 1,5 lt – Jéroboam 3 lt.

## Sub-zone of Valgella



### THE SUB-ZONES OF NEBBIOLO

