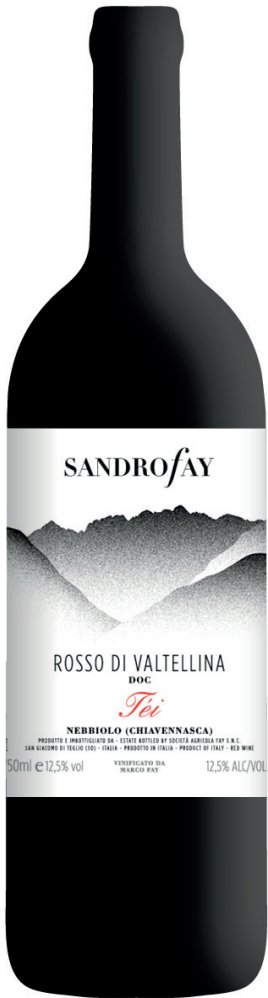


SANDROfAY



Fei

ROSSO DI VALTELLINA

DENOMINAZIONE DI ORIGINE CONTROLLATA

VARIETY 100% Nebbiolo (Chiavennasca).

TRELLIS FORM Guyot and Sylvoz valtellinese.

PRODUCTION AREA Municipality of Teglio, south exposure.

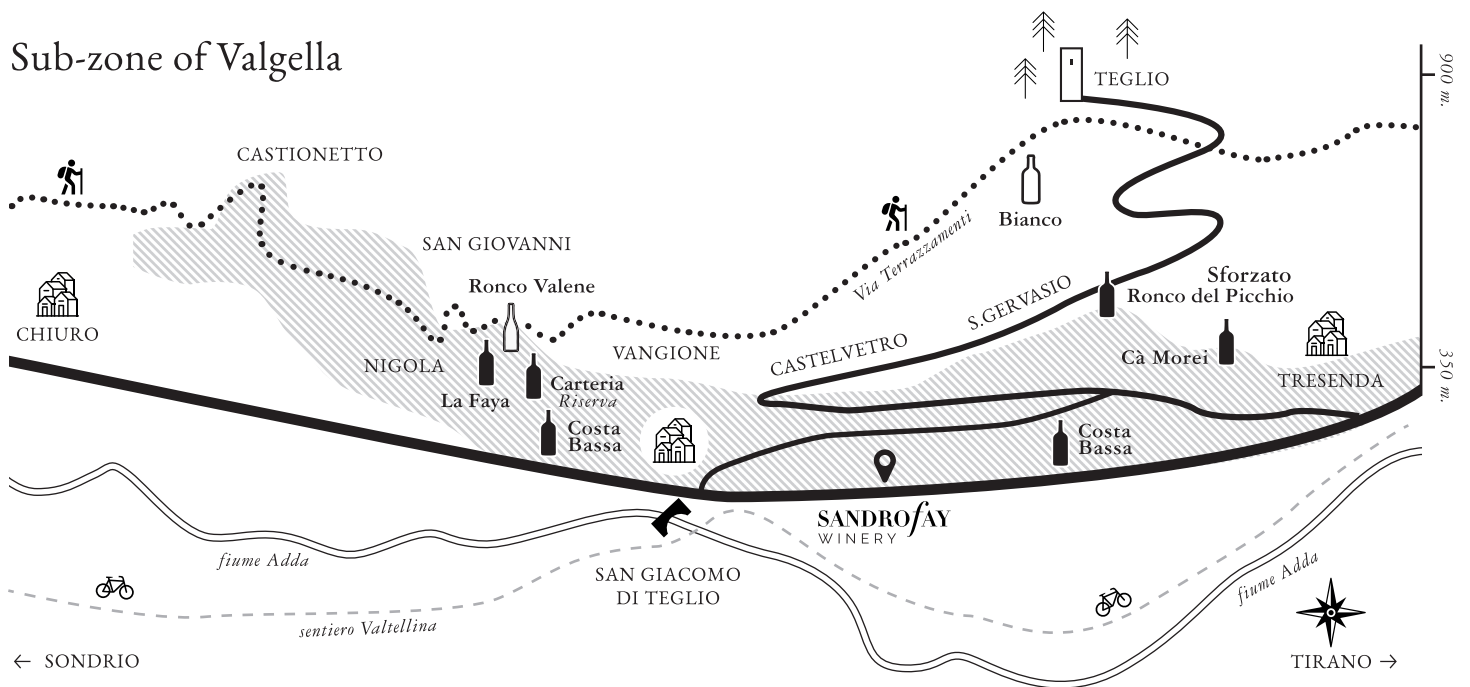
SOIL Sandy (70%), silty (20%) with an acid pH.

HARVEST HL/ha 50. The grapes are picked in the second half of October.

WINE MAKING Alcoholic fermentation in stainless steel tanks. Malolactic fermentation and aging in stainless steel tanks.

BOTTLE SIZE Bott. 0.75 lt.

Sub-zone of Valgella



THE SUB-ZONES OF NEBBIOLO

