



## Grumello Buon Consiglio Riserva 2016 DOCG Valtellina Superiore

In the Via del Buon Consiglio 4, where Sondrio meets Montagna in Valtellina, at the foot of the Grumello, the vines seem to swallow up the underground cellar. Here the Nebbiolo from the Alps goes back into the womb of the mountain that generated it. At 370 metres above sea level, the vineyard extends towards the city, over the Ca Bianca district, where the terraces have dry-stone walls in excess of 7 metres.

When the considerable temperature variations in the autumn begin to form the aromatic profile of the grapes, the skin becomes thicker and the mineral salts come together. We need the right level of acidity to create the Valtellina Superiore Grumello Riserva Buon Consiglio DOCG. Long maceration times in wooden vats, even over 100 days if necessary, in large barrels for up to 60 months, or even more in other words, for the right waiting time, in silence, in the dark, in the Burgundy bottle. It will surprise you as you drink it on a late summer's evening, taking your mind back to your holiday by the sea.

Citrus notes, freshness and smooth, soft silk... a cello concerto and the white noise of a distant glacier.

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TUOTTAJA	Arpepe
MAA / ALUE	Italia - Lombardia
PULLOKOKO	0,75
HINTA	*

\* hintatiedot näkyvillä vain kirjautuneille

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