



Sassella Stella Retica Jeroboam 2017 DOCG Valtellina Superiore

As children, we always hoped to find edelweiss when walking in the mountains, but the excursion would always be longer than our legs were strong, and we were generally exhausted before we found one. The wonderful thing was that we never lost the desire to go back and look for one, even at the cost of walking all the way to the glacier. Just like the mountaineer who dedicated a climbing route to our wine: you'll find it on a map, on the Rhaetian side, for it's the one with the name Sassella carved into it.

Valtellina Superiore Sassella Stella Retica DOCG is almost a tongue twister, but then so too is the first sip: tense enough to capture and still astonish you, yet smooth enough not to catch you unprepared.

Long maceration can do wonders also for young wines, which year after year will amaze you with their innate ability to evolve.

The correct ripening of the grapes means doing everything at exactly the right time, weather permitting. This means that grapes, even from the same vineyard, will always be the outcome of countless variables that people can only partly influence. This is the part that we, with our innate passion, like to refer to as our work.

Grape Variety: Chiavennasca (Nebbiolo) 100%

Vineyard with grass South/East Exposure - Altitude 400/550 m

Harvest: October 17th - Yield 45 hl / ha Maceration: 120 days in wooden vats 50 hl

Ageing: 12 months in big barrels 50 HL, concrete, bottle

Bottles produced: 39.440 (0,75 l) 200 (1,50 l) 40 (3,00 l) L19 246

Alcohol: 13,5% vol

Serve at 15°C in a Nebbiolo glass

TUOTTAJA

Arpepe

MAA / ALUE

Italia - Lombardia

PULLOKOKO

3,0

HINTA

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* hintatiedot näkyvillä vain kirjautuneille

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