

Pietrisco 2017 Valtellina Superiore DOCG

PRODUCER

Boffalora (Giuseppe Guglielmo). Only 3,5 hectares under cultivation (20 different plots). The total yearly production is round 15.000 bottles.

APPELLATION

Valtellina Superiore Docg

WINE REGION

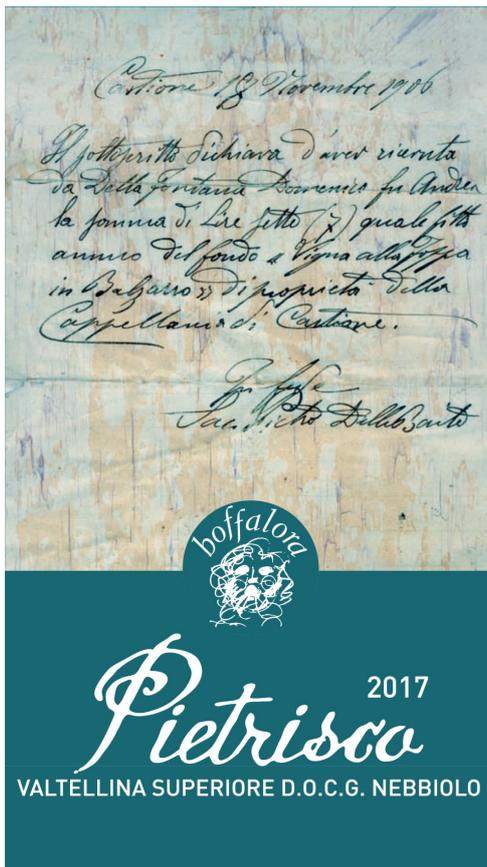
Lombardia – Valtellina

ALTITUDE

600 mt above the seal level (South and South/West)

SOILS

Stoney, pebbles on sand and clay (no chemicals sprayed). Sulfur and copper and other preparations are used according the vintage's growing season.



VARIETAL

95% Chiavennasca (Nebbiolo) plus 5% local varieties (Pignola, Rossola, etc).

YIELDS PER HECTARE

6.000 kg /ha (3.500 plants per hectare)

TRAINING SYSTEM

Guyot, Sylvoz and Archetto Valtellinese. The terraced vineyard are so steep that a funicular is used to transport crates of the harvested grapes down to the cellar. Beehives enhance biodiversity.

HARVEST

Manual. 2nd and 3rd week in Oct. Grapes from different plots are processed separately.

VINIFICATION

The hand-harvested grapes are carried to the cellar in plastic bins of modest capacity (18 kg). Double-sorted, destemmed and softly pressed. The must spontaneously ferments (indigenous yeast only) with the skins for 17 days in stainless steel vats. No temperature control. Manual and frequent pump overs.

The malolactic fermentation occurs naturally.

The wine ages in big casks for roughly 12 months and then is bottled. Before the market's release, the wine rests other 6 months in the bottle. Unfined and unfiltered. No cellar's manipulation.

Min. added sulfites just before bottling.

BOTTLES PRODUCED

8.000

WINE DESCRIPTION

Classic, intense aromas of red cherry, roses, leather and tar. There is a thrilling level of acidity and tannin in this offering that provide it with that alpine featheriness that helps us place these Nebbiolo masterpieces squarely in Valtellina. It is persistent with a growing intensity on the finish. This wine will need air in its youth to open and unfold, which also gives it great longevity in the cellar. No risk keeping this around for 15+ years under the right conditions.

SERVICE TEMPERATURE

16-18 °C

FOOD PAIRING

Great with grilled veal, lamb, mild sausages and mature hard cheeses.