

Umo 2018 Rosso di Valtellina DOC

PRODUCER

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

APPELLATION

Rosso di Valtellina Doc

WINE REGION

Lombardia – Valtellina



ALTITUDE

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

SOILS

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

VARIETAL

100% Chiavennasca (Nebbiolo)

YIELDS PER HECTARE

7.000 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 5 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 6 months and then is

bottled. Before the market's release, the wine rests other 3 months in the bottle. Unfined and unfiltered. No cellar's manipulation.

Min. added sulfites just before bottling.

BOTTLES PRODUCED

5.000

WINE DESCRIPTION

Bright red color with garnet reflections. Elegant aromas of rose, red fruit and cherries followed by an intense wooden floor. The palate offers vinosity, persistency, a good tannic structure.

SERVICE TEMPERATURE

16-18 °C

FOOD PAIRING

Excellent option to be paired with the parmesan and the local bresaola (or other cured meats) or the pizzoccheri (buckwheat pasta). Nice pairing with frilled vegetables, mushrooms and well cured cheeses.