



AZIENDA AGRICOLA ALBERTO MARSETTI

Sfursat della Valtellina docg 2014



Grape variety nebbiolo

Production area: Sondrio and Berbenno di Valtellina

Yield per hectare: 85 quintals

Harvest: first ten days of october

Sugar content: 24 °babo degrees

Alcohol content: 15,5 % vol

Total acidity: 6 g/L

Residual sugar: trace

Solids: 27 g/L

Vinification: after tow months drying in the fruit larder, the grapes are vinified with a submerged cap fermentation for about 30 days, with subsequent malolactic fermentation

Ageing: 24 months in barriques and tonneaux nuove

Color: intense ruby red

Nose: fruity with hints of morello cherry, blueberries, strawberries and black currants. There are also pleasantly spicy notes

Palate: dry at first glance and very hot, but with soft tannins and good acidity

Food pairings: excellent with rich dishes based on game, blue and spicy cheeses. At the end of the meal it can be enjoyed with dark chocolate desserts.

Serving conditions: to open just before serving and serve in a balloon at 18 °C. Also available in 1,5 L

Vintage: very difficult vintage where only a meticolous selection of the best grapes allowed to obtain excellent wines