



AZIENDA AGRICOLA



"Heroic viticulture" is certainly the most appropriate term to talk about the viticulture of Valtellina and the stubbornness in cultivating vineyards on steep slopes between rocks and cliffs. The Valtellina viticulture is a viticulture of arms, not mechanized as in the plains: from tying to harvesting the branches, everything is done by hand. It is a reality made possible only by a great passion and centuries of effort. Alberto Marsetti of this heroic viticulture is a worthy spokesman since, in 1986, he inherited his grandfather's farm, still family run. There are about 500 hectoliters of wine produced mainly from Nebbiolo grapes (which in Valtellina is called Chiavenasca) and from a small part of local autochthonous vines: Pignola,

Rossola and Brugnola planted on the terraces obtained from the mountains in the Sondrio area. In the charming cellars located in the historic center of the capital, wines are refined, in an atmosphere full of the aromas of musts and woods. Here, Le Prudenze is born, a Valtellina Superiore DOCG with a dry, warm and fruity taste; the spicy Grumello DOCG, two red wines from Nebbiolo grapes in purity, but also the Rosso di Valtellina and, above all, the Sfurzat, a soft and structured wine, characteristic of the Sondrio area and which, after maturing for 18 months in oak barriques, is ready to enhance rich dishes, game, large roasts and, why not, harmoniously duet at the end of the meal with chocolate-based desserts.



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