



LA GATTA Valtellina



LA MADONNINA Chianti Classico



SANTAVENERE Montepulciano



PODERE SPADINO Maremma



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SASSELLA 2016

Appellation of origin	Valtellina Superiore DOCG
Production area	Region: Lombardy; Province: Sondrio; Community: Sondrio
Grape variety	Nebbiolo
Training system	Archetto valtellino
Yield	650 g/m ²
Soil	Sandy, loamy soil, less vegetable mould and pretty water permeable.
Total acidity	5.4 g/l
Residual sugar	1.0 g/l
Temperature of service	14–16°C
Longevity	4/5 years
Wine making	Maceration on the skins for 12-15 days in fermenting tanks from 130 hl with automatic plunging; three delestage at controlled temperature of 27°C.
Aging	12 months in oak casks
Wine tasting	Ruby red tending to garnet; the bouquet has hints of raspberry, small fruits, violets and even dog rose petals; dry, velvety and robust, with the odd hint of hazelnut, leading to a liquorice and dried prune finish.
Best drunk with	Bresaola, first courses (Pizzoccheri), white and red meats as well as seasonal cheeses.
Format	75 cl
Ratings	Wine Spectator: 91/100 (Top 100) James Suckling: 90/100

The remarkable Sassella area is particularly steep, wind-swept and sun-drenched. Small patches are cultivated with vines, despite the rocky terrain. As you wander along the terraces, you really feel this is a special, enchanting, almost magical place. The name literally means "small stone". The rocks soak up the sun's warmth during the day and slowly release it again after dusk to the benefit of the grapes: the result is a rich, full-bodied wine. The bouquet has hints of raspberry, small fruits, violets and even dog rose petals. The taste is dry, velvety and robust, with the odd hint of hazelnut, leading to a liquorice and dried prune finish.

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