

DIRUPI

'DOSSI SALATI' VALTELLINA SUPERIORE RISERVA



Opens with aromas of tart and developed fruit and wild Alpine herbs. Aged leather and star anise round out the nose. Concentrated but delicate on the palate with soft, integrated tannins.

Style: Still red

Area of Production: Lombardia, Italy

Appellation: Valtellina Superiore DOCG

Vineyard: Grumello

Vineyard Name: Dossi Salati

Varietals: 100% Nebbiolo (locally Chiavennasca)

Soil: Sand, silt, and clay

Age of Vines: Up to 100 years

Elevation: 530-570 meters

Vineyard Size: 0.7 hectares

Farming Practices: Organic

Vinification: Fermentation in stainless steel with a 35 day maceration

Aging: 24 months in neutral French oak barrels

Production: 3,200 bottles per vintage