



coltiviamo sogni



## **RISERVA ELISA**

### **Valtellina Superiore DOCG**

*Production area:* Valtellina, Tresenda di Teglio, La Perla vineyard

*Variety:* Nebbiolo

*Alcohol content:* 13,5 % vol.

*Training system:* double Guyot on the Triacca system

*Harvest:* manual, in 10-12 kg crates; late harvest, 3 weeks after the normal harvest

*Vinification:* after destemming and crushing, the must is cooled to 5-7°C for several days and then heated to 24°C, at which point the temperature-controlled fermentation begins. Maceration on the skins for approx. 20 days. Following malolactic fermentation, the wine matures in untoasted oak barrels.

*Aging in barrels:* 36 months in oak barrels of 5,5 and 10 hL

*Aging in bottles:* 12 months

*Bottles produced:* 3000

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