



coltiviamo sogni



LA MOSSA

Valtellina Superiore DOCG

Production area: Valtellina, Tresenda di Toglio, La Perla vineyard

Variety: Nebbiolo

Alcohol content: 13% vol.

Training system: double Guyot on the Triacca system

Harvest: manual, in 10-12 kg crates

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: 24 months in oak barrels of 10 and 20 hL

Aging in bottles: 12 months

Bottles produced: 11'000

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