



c o l t i v i a m o s o g n i



QUATTRO SOLI

Sforzato di Valtellina DOCG

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

Variety: Nebbiolo

Alcohol content: 14,5% vol.

Training system: double Guyot on the Triacca system

Harvest: Manual, in crates of 4.5-5 kg (one layer of grapes per crate)

Partial drying: the grapes are left to dry in our well aired storage facility for about 3 months, losing up to 30% water, thereby concentrating all the other components.

Vinification: following destemming, crushing and the short, cool pre-fermentation period, the must is heated to 24°C to begin the temperature-controlled fermentation process. Maceration on the skins for approx. 30 days. Following malolactic fermentation, the wine matures in untoasted oak barrels.

Aging in barrels: 36 months in oak barrels of 10 hl

Aging in bottles: 12 months