

ASCESA

ROSSO DI VALTELLINA



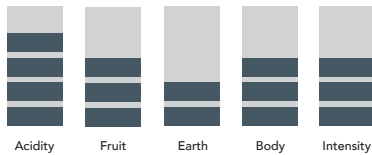
Grape Varieties
100% Nebbiolo



Designation
Rosso di Valtellina DOC



Type
Still, dry red wine



Appearance
Pale garnet with thin orange edge.

Nose

Sage, mint, celery seed, tiny strawberries, fresh rose petals, chocolate bark, orange, cinnamon, tomato plant, clay pot, raspberry, cherry syrup.

Taste

This wine is a refreshing summer red, but can still stand up to grilled meats. Pure expression of Nebbiolo, no oak.

Pairing

Prosciutto, Salumi, hamburgers, grilled sausages, pizza.



Soil

Granite and schist topsoil over rock.

Aspect

From two south facing vineyards at different altitudes. The lower vineyard provides red fruit and body, while the upper vineyard imparts acidity and minerality.

Fermentation

Fermented in steel with ambient yeast, 12 days of maceration.

Aging

Aged 6 months in stainless steel. Minimal sulfur only added at bottling.

Alcohol

12.5%



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