

ASCESA

VALTELLINA SUPERIORE



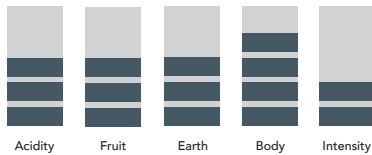
Grape Varieties
100% Nebbiolo



Designation
Valtellina Superiore DOCG



Type
Still, dry red wine



Appearance
Pale garnet, with a faint orange edge.

Nose

Raspberry, red cherry, coriander, forest floor, truffle, tobacco, milk chocolate, potpourri, red licorice, clove, wood ear, strawberries and cream, vanilla.

Taste

Milk chocolate, velvety, smoother rounder than Rosso.

Pairing

Charcuterie, roast tenderloin, pizza, bolognese, bresaola.



Soil

Granite and schist topsoil over rock.

Aspect

Terraced hillside

Fermentation

Fermented in steel, 12 days of maceration.

Aging

Aged 1 year in oak (15% new), then one year in bottle

Alcohol

13.5%



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