

ASCESA

VALTELLINA SUPERIORE RISERVA CONTRADA MORONI



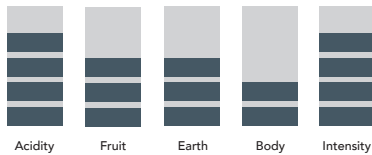
Grape Varieties
100% Nebbiolo



Designation
Valtellina Superiore Riserva
DOCG, Single Vineyard



Type
Still, dry red wine



Appearance
Medium garnet with
orange edge.

Nose

Balsamic strawberries, dusty rose petals, oregano, nutmeg, wet tobacco, balsa wood, star anise.

Taste

Alpine strawberry with a hint of smoke. Lighter bodied and laser focused. Exceptionally long finish.

Pairing

Dishes with acid (citrus, tomato) or fatty foods (risotto, cheese). Roast chicken, meat ravioli, salami.



Soil

Granite and schist topsoil over rock.

Aspect

South facing, not particularly steep vineyard at 2200 feet (670 meters) elevation. Vines 60 to 70 years old.

Fermentation

Spontaneous fermentation with indigenous yeasts. 25 days of maceration on the skins.

Aging

2 years in barrel (30% new), followed by a year and a half in bottle.

Alcohol

13%



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