

ASCESA

# VALTELLINA SFORZATO



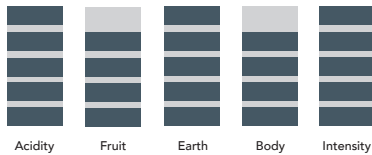
**Grape Varieties**  
100% Nebbiolo



**Designation**  
Valtellina Sforzato DOCG



**Type**  
Still, dry red wine



**Appearance**  
Medium garnet with thin orange edge.

## Nose

Raspberry, blueberry, plum sauce, tamarind, sausage, chocolate, coffee, wet tobacco, mint.

## Taste

Dark fruit, coffee and sweet tobacco. A Passito wine that is completely dry. A big wine in all aspects.

## Pairing

Game (rabbit, wild boar, venison) roasted meat, braised beef short ribs, hard aged cheeses, bittersweet chocolate, salami.



## Soil

Granite and schist topsoil over rock.

## Aspect

South facing, highest part of the Rosso vineyard at 2000 feet (600 meters) elevation.

## Fermentation

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

## Aging

2 years in a new barrel, then 2 years in bottle.

## Alcohol

14.5%



max@bluehousewines.com • 415-310-9598 • www.bluehousewines.com