



Casa La Gatta 2018

Made from genuine grapes of our very own Nebbiolo variety, selected and harvested from steep terraces in Valtellina, Casa La Gatta is one of our harmonious and refined red wines.

— **BRAND**

La Gatta

— **TYPE**

Red Wine

— **AREA OF PRODUCTION**

Region: Lombardy
Province: Sondrio
Municipalities: Teglio and Bianzone

— **GRAPE BLEND**

Nebbiolo

— **APELLATION**

Valtellina Superiore DOCG

— **TERRAIN COMPOSITION**

Sandy clay, poor in humus and highly permeable. All these factors are favourable for aromas and preservation

— **YIELD**

700g/m²

— **FARMING SYSTEM**

Guyot

— **VINIFICATION**

Maceration with skins for 12-15 days in 130 hl stainless steel fermentation vats with automatic treaders. Three delestages at a controlled temperature of 27°C

— **AGEING**

Takes place in oak barrels for at least 12 months

— **ALCOHOL CONTENT**

13% vol

— **TOTAL ACIDITY**

5.9g/l

— **RESIDUAL SUGAR**

1.7g/l

— **LONGEVITY**

6/8 years

— **TASTING NOTES**

Bright ruby red; intensely winy, fresh, with fruity notes of raspberry; dry, vibrant, sophisticated, with a balanced tannin content. A linear and tastefully aromatic wine

— **COLOUR**

A rich and bright ruby red

— **SERVING SUGGESTIONS**

Ideal served with pasta and pizzoccheri, bresaola and cheeses

— **SERVING TEMPERATURE**

14-16°C

— **SIZE**

50cl, 75cl