



Sassella 2022

Made from our very own Nebbiolo grapes harvested from the ventilated and sunny area of Sassella, with its tiny plots on bare rock, Sassella is our rich and structured red wine.

— BRAND

La Gatta

— TYPE

Red Wine

— AREA OF PRODUCTION

Region: Lombardy
Province: Sondrio
Municipality: Sondrio

— GRAPE BLEND

Nebbiolo

— APPELLATION

Valtellina Superiore DOCG

— TERRAIN COMPOSITION

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

— YIELD

650g/m²

— FARMING SYSTEM

Archetto valtellinese

— VINIFICATION

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

— AGEING

Takes place in oak barrels for at least 12 months

— ALCOHOL CONTENT

13% vol

— TOTAL ACIDITY

5,4g/l

— RESIDUAL SUGAR

<0,5g/l

— LONGEVITY

6/8 years

— TASTING NOTES

Ruby red tending towards garnet; characteristic hints of small fruits like raspberry, as well as violet and dog rose; on the palate it is dry and austere, with just the right amount of tannicity, robust, with typical hazelnut and dried plum hints

— SERVING SUGGESTIONS

Ideal served with pasta and first courses, meats and cheeses

— SERVING TEMPERATURE

14-16°C

— SIZE

75cl

Prizes and Awards

— JAMES SUCKLING **92**
92 points

— VINIPLUS 
Four Rose 
Camune

