



Prestigio 2007

Produced from the Nebbiolo grapes of the new, slightly passivated vines, where the mallic acidity is reduced and the berry synthesises specific micro-aromas, Prestigio is our full-bodied red, enriched by its soft tannins.

— **BRAND**

Triacca

— **TYPE**

Red Wine

— **AREA OF PRODUCTION**

Province: Sondrio

Municipalities: Teglio and Bianzone

— **GRAPE BLEND**

Nebbiolo

— **APPELLATION**

Valtellina Superiore DOCG

— **TERRAIN COMPOSITION**

Sandy clay, little humus and very permeable. Quite favourable factors for fragrance and preservation

— **YIELD**

50qli/Ha

— **VINIFICATION**

Before the harvest, the shoots with the hanging fruit are cut and the grapes are left to dry for 25-30 days in the vineyard. The temperature fluctuations have a beneficial influence on the aromatic concentration and the withering enriches the wine with extracts

— **AGEING**

12 months in barrique, 6 months in steel, 6 months in bottle

— **ALCOHOL CONTENT**

14.5% vol

— **TOTAL ACIDITY**

5.4g/l

— **RESIDUAL SUGAR**

1.0g/l

— **TASTING NOTES**

The nose is dominated by a basket of macerated berries, elegant and caressing, lively fragrant. It expresses finesse balance and shows a warm, rich structure. Soft, sweet tannins, savoury fruit and a finish of exhilarating emotions

— **COLOUR**

Intense ruby red, tending to garnet with age

— **SERVING SUGGESTIONS**

Its richness and elegance make it ideal with noble poultry, first courses with game sauces and rich, fatty, medium-aged cheeses

— **SERVING TEMPERATURE**

18°C

— **SIZE**

75cl

Prizes and Awards

— **BIBENDA**

Five bunches



— **VINIPLUS**

Four Camune
Roses



— **GAMBERO ROSSO**

Two glasses

