



Sassella Riserva 2018

Made from our very own Nebbiolo grapes harvested in the Upper Valtellina subarea, nestled between the Municipality of Castione Andevenno and the area west of Sondrio, Sassella Riserva is our intense and robust red wine.

— **BRAND**

La Gatta

— **TYPE**

Red Wine

— **AREA OF PRODUCTION**

Region: Lombardy
Province: Sondrio
Subarea: Sassella
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**

600g/m²

— **FARMING SYSTEM**

Guyot

— **VINIFICATION**

Maceration with skins for 15–17 days in 130 hl stainless steel fermentation vats with automatic treaders. Three delestages at a controlled temperature of 29°C

— **AGEING**

Takes place in large and small oak barrels for 24 months

— **ALCOHOL CONTENT**

13.5% vol

— **TOTAL ACIDITY**

5.8g/l

— **RESIDUAL SUGAR**

0.5g/l

— **LONGEVITY**

9/11 years

— **TASTING NOTES**

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

— **COLOUR**

Intense ruby red tending towards garnet

— **SERVING SUGGESTIONS**

Ideal served with first courses, meats and cheeses

— **SERVING TEMPERATURE**

16–18°C

— **SIZE**

75cl