



Sforzato San Domenico 2018

Made from Nebbiolo grapes that are harvested and raisined in drying cellars until December or longer, Sforzato San Domenico is our red wine that is rich in sugars and aroma, a symbol of Valtellina’s winemaking heritage.

— **BRAND**

La Gatta

— **TYPE**

Red Wine

— **AREA OF PRODUCTION**

Region: Lombardy
Province: Sondrio
Municipalities: Tirano and Bianzone

— **GRAPE BLEND**

Nebbiolo

— **APPELLATION**

Sforzato di Valtellina DOCG

— **TERRAIN COMPOSITION**

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

— **YIELD**

500g/m²

— **FARMING SYSTEM**

Archetto valtellinese

— **VINIFICATION**

Raising of grapes in drying cellars for 60–70 days. 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 18 months

— **ALCOHOL CONTENT**

15% vol

— **TOTAL ACIDITY**

6,13g/l

— **RESIDUAL SUGAR**

0,9g/l

— **LONGEVITY**

12/15 years

— **TASTING NOTES**

Intense ruby red tending towards garnet; a complex and varied aroma with fruity and floral notes, as well as leather and tobacco hints, enveloping and profound; full-bodied, dry and austere. A wine of great character and structure

— **COLOUR**

Intense ruby red tending towards garnet

— **SERVING SUGGESTIONS**

Ideal served with red meats, game and mature cheeses of substance

— **SERVING TEMPERATURE**

17–18°C

— **SIZE**

50cl, 75cl, 150cl, 300cl

Prizes and Awards

— **JAMES SUCKLING** **90**
90 points