



## Sertola 2016

Made from the Nebbiolo grapes of our vine fields managed in accordance with the principles of biodynamic viticulture, Sertola is our organic red wine, characterised by a refined and varied range of aromas.

— **BRAND**

Le Traverse

— **TYPE**

Red Wine

— **AREA OF PRODUCTION**

Region: Lombardy  
Province: Sondrio  
Municipality: Tirano

— **GRAPE BLEND**

Nebbiolo

— **APPELLATION**

Valtellina Superiore DOCG

— **TERRAIN COMPOSITION**

Sandy terroir, with granite and clay, poor in humus and highly permeable

— **YIELD**

650g/m<sup>2</sup>

— **FARMING SYSTEM**

Guyot

— **VINIFICATION**

Grapes are selected straight from the vine. They are pressed in the cellar of Villa di Tirano, then fermented on the lees in 20hl stainless steel tanks for around 30 days

— **AGEING**

Takes place in small oak barrels, for 12/14 months

— **ALCOHOL CONTENT**

13.5% vol

— **TOTAL ACIDITY**

6.5g/l

— **RESIDUAL SUGAR**

1.0g/l

— **LONGEVITY**

5 years

— **TASTING NOTES**

Bright ruby red; red berry fruit and undergrowth aromas develop in a dense bouquet; it presents a structured and rich body, with fine and well integrated tannins; varied and persistent aromas

— **COLOUR**

Bright ruby red

— **SERVING SUGGESTIONS**

Ideal served with bresaola, pasta, stews and grills

— **SERVING TEMPERATURE**

18°C

— **SIZE**

75cl