# Sassella 2023

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/m$^2$

**— FARMING SYSTEM**
Archetto valtellinese

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

**— AGEING**
Takes place in oak barrels for at least 12 months

**— ALCOHOL CONTENT**
13% vol

**— TOTAL ACIDITY**
5,5g/l

**— RESIDUAL SUGAR**
1,3g/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

TRIACCA