

La Spia

2016 Valtellina Superiore DOCG, Lombardy

ITALY

ABOUT THE PRODUCER

Nestled among the terraced vineyards of Valtellina, "La Spia" is a name tied to the rocky ridge of the same name in the Sassella DOCG sub-region. In 1962, the property passed into the hands of the Rigamonti family, who planted the Nebbiolo. Today, La Spia owns 4.5 hectares scattered throughout Valtellina, and produces some of the most elegant and haunting expressions of this regional varietal.

ABOUT THE VINEYARD

From Valtellina Superiore DOCG in the Alps of Lombardy
Extensive terraced rows of Chiavennasca (Nebbiolo)
1150 - 1310 feet above sea level with south/south-east exposure
Average yields of 50 hectoliters per hectare.

ABOUT THE WINE

100% Nebbiolo Hand harvested in October 2016 and vinified traditionally in 10 hl French oak barrels. Prolonged maceration on the skins with submerged cap for over 3 weeks. The wine was transferred to French oak barrels of 10 and 30 hl for 30 months, and finally aged in bottle for another 12 months before being released.

TASTING NOTES

Ruby red in color, the perfume reveals sweet spice and cinnamon, which evolve into red fruits, raspberries, strawberries and currants. In the mouth it is soft and full, with well integrated tannins.

PRESS

93 Points, Decanter

TECHNICAL

14.2% Alcohol 9.92 g/l glycerol
5.75 g/l Total Acidity 3.56 pH

6,500 bts produced

