

La Spia
2016 "PG40" Valtellina Superiore Sassella 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 the Sassella sub-region of 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 (Chiavennasca) Hand-harvested, then fermented and macerated in 10 hl French oak for 3 weeks. The wine was transferred to 20 hl barrels for 30 months, then bottled and celled for 12 months before being released to ensure optimal balance was achieved. The resulting wine is fresh and complex, with tremendous persistence and the potential to cellar for 10+ years.

TASTING NOTES

"Beautifully inviting with smoky, layered aromas of wild fruit, dried cranberry, cherry, liquorice, vanilla spice and rose, while the palate is dressed with lively red berry and glossy, shapely tannins." - Decanter

PRESS

97 Points, Decanter

TECHNICAL

14.2% Alcohol 10.1 g/l glycerol
5.33 g/l Total Acidity 3.64 pH

7,000 bts produced

