

# La Spia

## 2010 "MR72" 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 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  
Dense plantings of 400 vines per hectare and average yields of 55 hectoliters per hectare.

#### ABOUT THE WINE

100% Nebbiolo. Strictly hand-harvested in mid-October, slightly later than the average harvest date of previous years. The grapes were traditionally vinified with temperature-controlled (24°-28°C) fermenters for eight days. After six months in steel tanks, the wine was transferred to French oak barrels for 30 months.

#### TASTING NOTES

Ruby red in color, with rich savory and red-fruited aromatics. Silky on the palate, engaging and elegant with a slight balsamic note. The 2010 vintage was marked by great elegance and finesse (as opposed to ripeness and power) and should drink gorgeously through 2024+.

#### TECHNICAL

13% Alcohol    28.4 g/l total dry extract  
5.45 g/l Total Acidity    3.5 pH  
5,000 bts produced

