

# NINO NEGRI SFURSAT CARLO NEGRI SFORZATO VALTELLINA DOCG 2017



## WINE INTRODUCTION

Sfursat is derived from a natural drying of the grapes, aided by the chill and dry winds coming from the mountains. The wine is thus a unique Nebbiolo: rich and austere, with the typical mineral and fresh characters of the alpine wines.

## WINEMAKING NOTE

The grapes were left to dry in the "fruttaio", the fruit shed, where they lose almost 30% of their weight. At the beginning of January, they were fermented at a controlled temperature with prolonged maceration (15-20 days). Following this the wine was aged for two years, of which one was in wood.

## APPEARANCE, AROMA AND TASTING NOTE

Medium-ruby hue, accompanied by a concentrated, complex nose with notes of ripe berry fruit and spice (black pepper and cinnamon). At the palate, it's dry, with ripe dark fruit notes, firm austere tannins. Full-bodied, persistent, long finish with notes of cloves and liquorice.

## WINE INFORMATION

Country:	Italy
Region:	Lombardy
Sub Region:	Valtellina
Wine Type:	Red Wine
Producer:	Nino Negri
Wine Name:	Sfursat Carlo Negri Sforzato Valtellina DOCG
Vintage:	2017
Winemaker Name:	Danilo Drocco
ABV (%):	16.00%
Acid (g/L):	6.50
pH:	3.50
Bottle Size:	75cl
Case/Pack Size:	6x75cl