

NINO NEGRI CASTEL CHIURO VALTELLINA SUPERIORE RISERVA DOCG 2009



WINE INTRODUCTION

This year, 120 years since the winery was established, Casimiro Maule has decided to pay tribute to Carlo Negri and his important history with a new edition of Castel Chiuro, his most famous wine produced since the 1950s in the wine cellars of the castle, which is still home to the winery. Castel Chiuro Valtellina Superiore DOCG Riserva

WINEMAKING NOTE

The grapes were vinified using the traditional method: the must fermented on the skins for 18 days at a controlled temperature of 22-25°C. The wine was then aged for 60 months in large and small oak barrels, with capacities varying between from 14-20hL for the small barrels and the large barrels holding 35hL. The wine was then bottled and the wine allowed to age in-bottle for a period.

APPEARANCE, AROMA AND TASTING NOTE

This is a wine that was crafted to fully reflect the tradition and style of a “Nebbiolo delle Alpi”: captivating yet simple, but never aggressive. The tasting experience is fresh and well-paced, with an inviting harmony. Thanks to a long period of ageing, the harsh nature of the mountains has given way to elegance, finesse and balance. With its characteristic clear red colour, Castel Chiuro 2009 fully embraces and engages, leaving a rich finish on the palate.

WINE INFORMATION

Country:	Italy
Region:	Lombardy
Sub Region:	Valtellina
Wine Type:	Red Wine
Producer:	Nino Negri
Wine Name:	Castel Chiuro Valtellina Superiore Riserva DOCG
Vintage:	2009
Winemaker Name:	Danilo Drocco
Principle Grapes (%):	Nebbiolo (100)
Closure:	Cork
ABV (%):	13.50%
Acid (g/L):	5.50
pH:	3.60
Bottle Size:	75cl
Case/Pack Size:	6x75cl