

# NINO NEGRI SASSOROSSO GRUMELLO VALTELLINA SUPERIORE DOCG 2017



## WINE INTRODUCTION

Sassorosso is one of the finest terraces of Grumello (from the Latin grumus, meaning knoll, rise). This Valtellina Superiore subzone is home to Castel Grumello, built at the beginning of the 13th century by Family De Piro and destroyed during the rule of the Grigioni in 1526.

## WINEMAKING NOTE

Grapes were harvested by hand in October. The grapes are vinified with the red winemaking method at controlled temperature, before ageing takes place for two years, one of which is in wooden vats.

## APPEARANCE, AROMA AND TASTING NOTE

Garnet hue with purplish highlights, accompanied by a complex, pervasive nose with delicate notes of dried flowers (wild roses, violets), spices (cloves, cinnamon) and red fruit (cherries, raspberries). The palate is dry, with medium acidity, ripe tannins, and notes of berry fruit and sweet spice on the pleasant medium-length finish. A particularly forthright wine with a strong identity.

## WINE INFORMATION

Country:	Italy
Region:	Lombardy
Sub Region:	Valtellina
Wine Type:	Red Wine
Producer:	Nino Negri
Wine Name:	Sassorosso Grumello Valtellina Superiore DOCG
Vintage:	2017
Winemaker Name:	Danilo Drocco
Principle Grape (%):	Nebbiolo (100)
Closure:	Cork
ABV (%):	13.50%
Acid (g/L):	5.30
pH:	3.60
Bottle Size:	75cl
Case/Pack Size:	6x75cl

## WINE AWARDS

Decanter World Wine Awards:	Silver Medal
Vini d'Italia Gambero Rosso 2021:	2 Bicchieri Rossi
Guida Slow Wine 2021:	Top Wine
Guida Doctor Wine 2021:	94 points
Jancis Robinson:	16.5 points