

NINO NEGRI SFURSAT 5 STELLE SFORZATO VALTELLINA DOCG 2018



WINE INTRODUCTION

A wine with exceptional body and structure, and an almost unrivalled long, lingering aroma. Sfursat is the quintessential vino da meditazione: deep, velvety and full-bodied, with endless progression, making it ideal both with meals and on its own.

WINEMAKING NOTE

The harvest of Nebbiolo (Chiavennasca) started in mid-September. Grapes were placed in cases (in a single layer, max. 4 kg per case) and allowed to dry naturally in the drying loft, reducing their weight by approximately 30%. The pressing of Sfursat grapes began in mid-December. The fermentation was carried at a temperature of 25°C–26°C. Aged for two years, one of which is in wooden vats.

APPEARANCE, AROMA AND TASTING NOTE

Sfursat 5 Stelle 2017 DOCG has a medium-intensity ruby colour. On the nose, it displays notes of violet, ripe berry fruit and delicate hints of sweet spices. The palate is fresh, rich and full bodied. While young, it has a lingering finish.

WINE INFORMATION

Country:	Italy
Region:	Lombardy
Sub Region:	Valtellina
Wine Type:	Red Wine
Producer:	Nino Negri
Wine Name:	Sfursat 5 Stelle Sforzato Valtellina DOCG
Vintage:	2018
Winemaker Name:	Danilo Drocco
Principle Grape (%):	Nebbiolo (100)
Closure:	Cork
ABV (%):	16.00%
Acid (g/L):	6.50
pH:	3.50
Bottle Size:	75cl
Case/Pack Size:	6x75cl