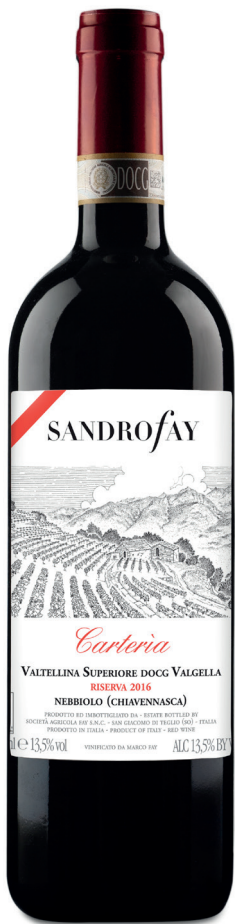


# SANDROFAY

## Carteria

### VALTELLINA SUPERIORE VALGELLA RISERVA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



**VARIETY** 100% Nebbiolo (Chiavennasca).

**TRELLIS FORM** Guyot.

**PRODUCTION AREA** Valgella, Carteria vineyard. The vineyard is situated at 550 m asl in the west part of the municipality of Teglio, south exposure.

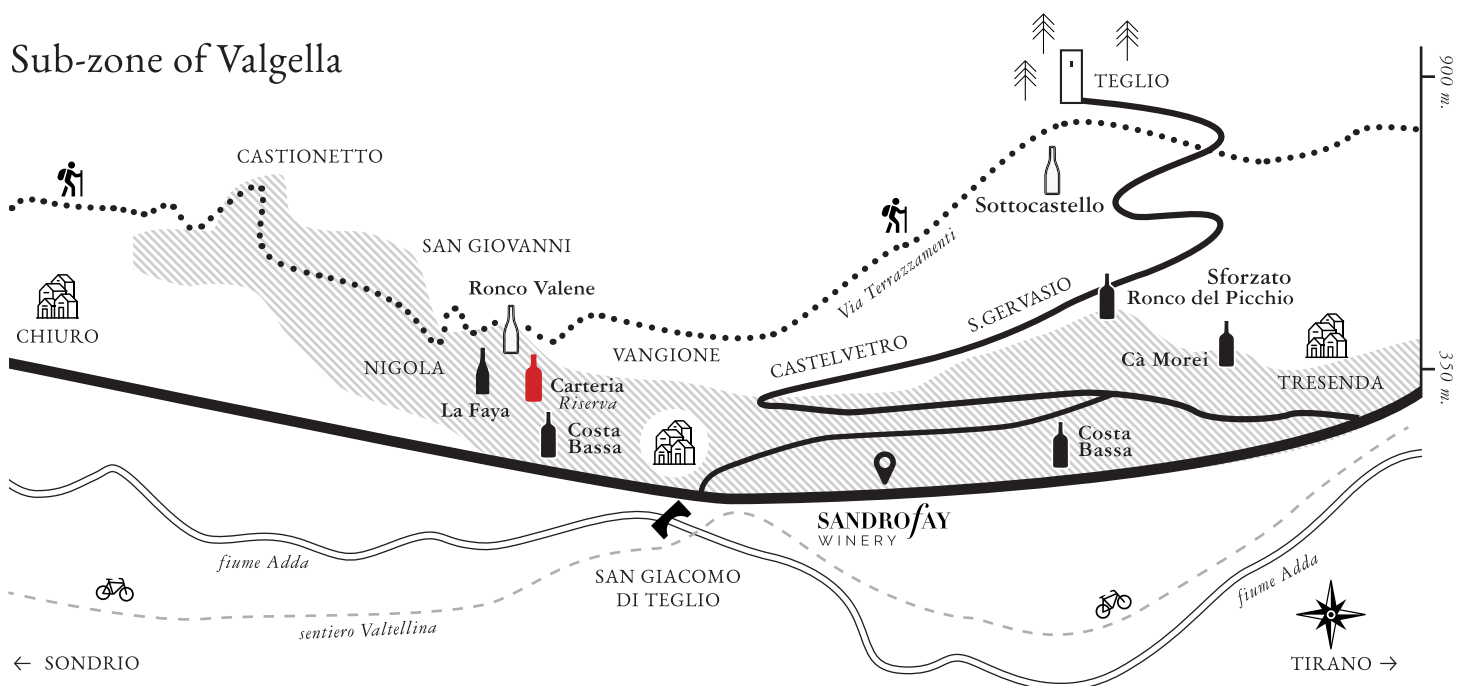
**SOIL** Sandy (70%), silty (20%) with an acid pH.

**HARVEST** Hl/Ha 40. The grapes are picked in mid-October.

**WINE MAKING** Alcoholic fermentation in stainless steel tank; malolactic fermentation and aging for 12 months in 30 Hl oak cask and 500 Lt oak barrels. Aging for 18 months in bottles.

**BOTTLE SIZE** Bott. 0,75 lt - Magnum 1,5 lt - Jéroboam 3 lt.

## Sub-zone of Valgella



## THE SUB-ZONES OF NEBBIOLO

