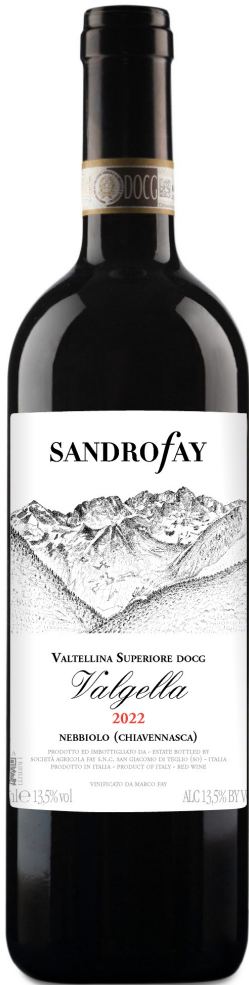


# SANDROfAY



## Valgella

VALTELLINA SUPERIORE DOCG

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

**TRELLIS FORM** Guyot and Sylvoz valtellinese.

**PRODUCTION AREA** Valgella, Municipality of Teglio. The vineyards are situated between 350 and 450 m. asl, south exposure.

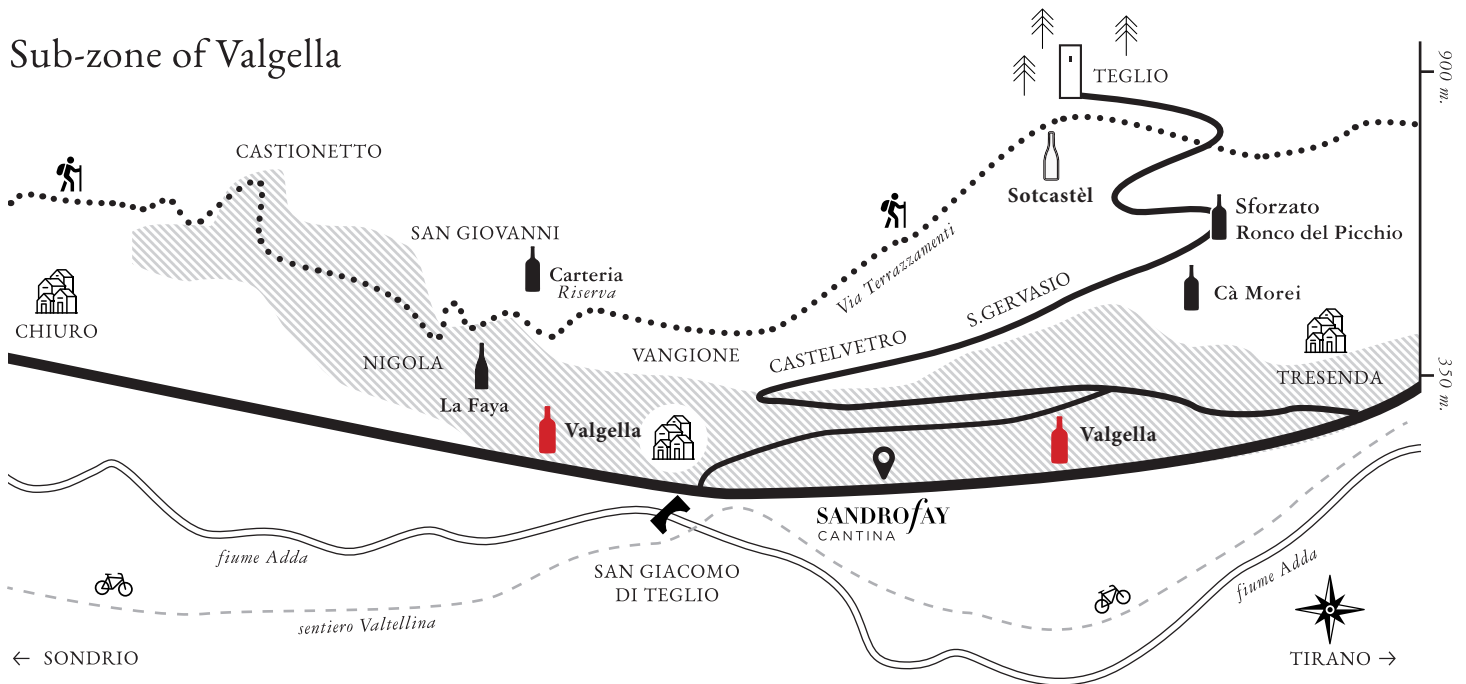
**SOIL** Sandy (70%), silty (20%) with an acid pH.

**HARVEST** Hl/Ha 40. The grapes are picked in the second half of October.

**WINE MAKING** Alcoholic fermentation in stainless steel tank; malolactic fermentation and aging for 12 months in 25 and 30 Hl oak casks.

**BOTTLE SIZE** Bott. 0,75 lt – Magnum 1,5 lt

## Sub-zone of Valgella



## THE SUB-ZONES OF NEBBIOLO

