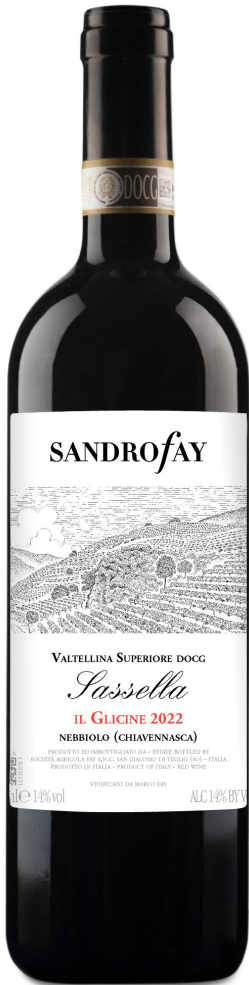


# SANDROfAY



## Sassella

### IL GLICINE

VALTELLINA SUPERIORE DOCG

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

**TRELLIS FORM** Guyot.

**PRODUCTION AREA** Sassella, Il Glicine vineyard. The vineyard is situated at 470 m asl in the east part of the municipality of Sondrio, south exposure.

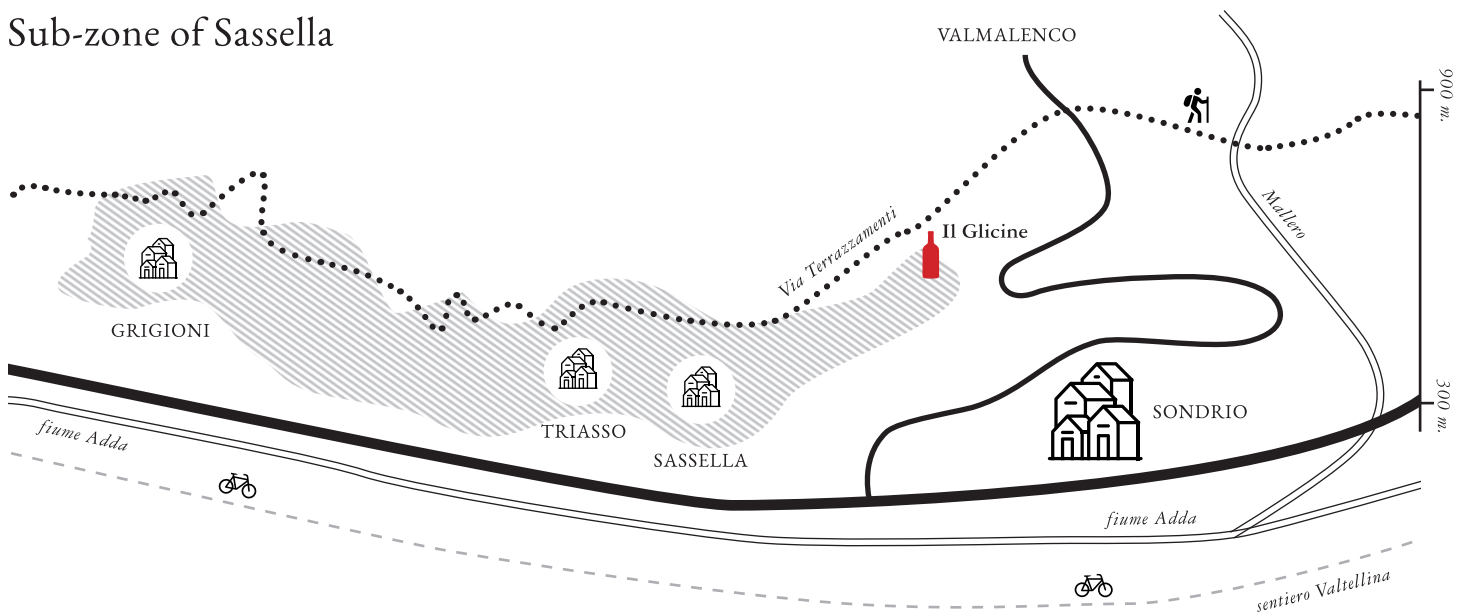
**SOIL** Sandy (70%), silty (20%) with an acid pH.

**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 30 Hl oak casks and 500 lt oak barrels.

**BOTTLE SIZE** Bott. 0.75 lt.

## Sub-zone of Sassella



### THE SUB-ZONES OF NEBBIOLO

