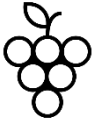




Riserva “ER64” 2017

Docg Valtellina Superiore



100% Nebbiolo (*Chiavennasca*)



Grown in the highest vineyards above 500 meters in altitude in the Grumello subzone, specifically in the vineyards of Dossi Salati and Berbenno di Valtellina.



Exposed to the south at elevations ranging from 350 to 520 meters above sea level.



After a maceration period of about 30 days, the wine is briefly aged in steel tanks before a long period of maturation in small oak barrels, with the winemaker selecting the best barrel or vat for extended aging and a longer life in the bottle.



The wine has a ruby red color with garnet reflections. It has a broad aroma with notes of ripe fruit and dried roses, followed by spicy and evolving notes. The taste is round and persistent, with a present but velvety tannin. The wine is only at the beginning of its evolution and will continue to develop over time.



Best served at a temperature of 18 °C in a large balloon glass.



The production of the 2017 vintage involved selecting a 5 HL barrel and a 225-liter barrique, resulting in a total production of 935 bottles of 0,75 liters and 12 magnums of 1,50 liters.



The first vintage was produced in 2006.

