



Sassella Riserva “MR72” 2018

Docg Valtellina Superiore



100% Nebbiolo (*Chiavennasca*)



Historic estate vineyards surrounding the winery and located just a few steps from the Sanctuary of Sassella.



South-west exposure at elevations of 300-420 meters above sea level.



After a long maceration period (30 days) the wine, made from the best grapes of the subzone, is aged in 10 HL oak barrel for about 40 months and at least 15 months of bottle before sale.



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 tannin.



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



The production of the 2018 vintage involved selecting a couple of 10 HL oak barrels, resulting in a total production of 2555 bottles of 0,75 liters and 136 magnums of 1,50 liters.



The first vintage of “MR72” was produced in 2010.

