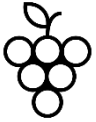




Castelàsc red 2022

Igt Alpi Retiche



90% Nebbiolo (Chiavennasca)
10% other native Valtellinese grape varieties (Rossola, Pignola, Brugnola).



Grapes are harvested from vineyards in the municipalities of Mello, Berbenno and Chiuro.



South-facing exposure at elevations of 400-500 meters above sea level.



The wine undergoes a brief vinification process in steel tanks and is then aged mainly in old Barriques and small oak barrels for a period between 8 to 10 months.



The maturation in wood allows for good stabilization of the colour component and gives the wine structure and a pleasant, light and velvety tannin. The aromatic fragrance stimulates immediate drinking. Don't be intimidated by the screw cap; it guarantees bottle aging without defects.

Innovative and unconventional!



The wine should be served at a temperature of 16 ° C in a Burgundy glass.



Production for the 2022 vintage is 4386 bottles of 0.75 liters.



The first vintage production was in 2017.

