



coltiviamo sogni

LA MOSSA

Valtellina Superiore DOCG



Production area: Valtellina, Tresenda di Teglio, La Perla vineyard

Variety: Nebbiolo

Alcohol content: 12,5% – 13,5% vol

Training system: double Guyot on the “Triacca system”

Harvest: manual, in 10-12 kg crates

Vinification: after destemming and crushing, the must is cooled to 5-7°C for several days and then heated to 24°C, at which point the temperature-controlled fermentation begins. Maceration on the skins for approx. 20 days. Following malolactic fermentation, the wine matures in untoasted oak barrels.

Aging in barrels: 36 months in oak barrels of 5, 10 and 20 hl

Aging in bottles: 18-24 months