



coltiviamo sogni

RISERVA ELISA

Valtellina Superiore DOCG



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

Variety: Nebbiolo

Alcohol content: 13,5 – 14,5 % vol.

Training system: double Guyot on the Triacca system

Harvest: manual, in 10-12 kg crates; late harvest, 3 weeks after the normal harvest

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: 48 months in oak barrels of 5, 10 and 20 hL

Aging in bottles: 18-24 months