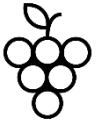




# Sassella “PG40” 2020

## Docg Valtellina Superiore

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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.



Drying of the grapes for a few days before a long maceration on the skins in steel tanks, followed by aging for 24 months in oak barrels of variable size between 5 and 20 HL.



Even though there seems to be more rock than arable land in the vineyard, the vines in the Sassella area strip the earth of everything it can absorb from the soil. On the palate, it is dry with balanced astringency, while the freshness is savoury and enhances the tasting persistence. The nose is vertical and broad, with spicy notes of vanilla and cinnamon that blend with aromas of thyme and sage. Insertions of raspberries and wild strawberries.



Serving temperature: 18°C in a Burgundy or Ballon glass.



Production vintage 2020:  
6275 bottles of 0,75 litres  
79 magnums of 1,50 litres



First vintage produced in 2010.

