



Denomination: Sforzato di Valtellina D.O.C.G.  
 Name: **Messere®**

Grapes: Produced only with Nebbiolo grapes, locally called "Chiavennasca" carefully selected and left dry on the mats for about 3 months to guarantee an alcoholic graduation more than 14,5%.

Features and curiosity: Messere®, or Mesèr®, is an important person of the past, owner of best vineyards in the land. With his name it reminds the traditional excellence of wines of Valtellina from the past, which our estate makes live again today for the most demanding expert. The DOCG "Sforzato di Valtellina" or "Sfursat di Valtellina" must be aged and refined at least 20 months, 12 of them in wooden barrels.

Productivity: ~ 60 q/Ha selecting the best grapes for drying.  
 Yield in wine: 50%  
 Vineyards: Falling on the raetic side from east to west with south exposition to the sun in the production zones of Valtellina Superiore Grumello and Valgella in the communes of Sondrio, Montagna in Valtellina and Teglio at an altitude between 350 and 450 meters a.s.l. Sandy soil, water permeable, moderately deep. Vineyards owned by our estate.

Vinification: Dried grapes, vinified to the end of december, fermentation "a cappello sommerso" (cover submersion method) for 15-20 days at a controlled temperature.

Aging: After first, important decanter, this wine is aged in small oak barrels for at least 15 months and subsequently in big oak barrels for a right period. Before selling it, there is a long ageing, at least 8 months, directly in bottle.

Organoleptic features: Ruby red colour that becomes garnet with the ageing. Intense and complex scent, coming from concentration of dried grapes. Dry fruit flavour, full, armonic and velvety.

Aging: Stored in a suitable place it can be aged for more than 10 years.

Gastronomical matching: Game, old cheese.

Alcoholic content: 15% vol.

Service temperature: 18° C. (pouring in large glasses )

Format and vintage:
 

0,750 litres	1,500 litres	3,000 litres
2008	2008	2009

Total acidity: ~ 5,8 g/l  
 Extract: ~ 33 g/l  
 Leaving sugars: ~ 3 g/l

Awards:
 

OSCAR DOUJA D'OR	2006;2003;2000
PREMIO DOUJA D'OR	2008;2007;2002;2001
GRAN MEDAGLIA D'ORO CERVIM	2007
MEDAGLIA D'ORO CERVIM	2006;2002;1999
MEDAGLIA D'ARGENTO CERVIM	2008;2004;2001;2000;1993