



Denomination: Terrazze Retiche di Sondrio Bianco I.G.T.

Name: **La Novella®**

Grapes: This wine is made by white vinification of red grapes from Nebbiolo and other local historic grape as the Rossola and by vinification of Chardonnay and Incrocio Manzoni grapes.

Features and curiosity: La Novella®, "the new wine" because we propose it from the last vintage in order to appreciate his delicate fragrance. About one hectare of Chardonnay and Incrocio Manzoni vineyards were implanted in 1998 in Teglio, at about 600 meters a.s.l. The Rossola gives to this wine a soft colour, a good acidity and a fruity scent.

Productivity: ~ 70 q/Ha

Yield in wine: 80%

Vineyards: Falling on the raetic side from east to west with south exposition to the sun in the production zones of Valtellina Superiore Valgella in the commune of Teglio at an altitude between 350 and 700 meters a.s.l. The Chardonnay and Incrocio Manzoni vineyards are owned by our estate. Sandy soil, water permeable, moderately deep.

Vinification: Fermentation "a cappello sommerso" (cover submersion method) for about 10 days at a controlled temperature.

Aging: Short refining in stainless steel tanks.

Organoleptic features: Pale straw. Intense and fruity scent, typical of Nebbiolo grapes. Dry, sapid, persistent flavour with a taste of tropical fruit.

Gastronomical matching: Pasta, risotto, fish, red and white meats, young cheese.

Alcoholic content: 12,5% vol.

Service temperature: 8°-10° C.

Format and vintage: 0,750 litres  
2014

Total acidity: ~ 5,8 g/l

Esctract: ~ 18 g/l

Leaving sugars: ~ 1 g/l



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