



Denomination: Valtellina Superiore D.O.C.G.

Name: **Giupa®**

Grapes: Produced only with Nebbiolo grapes, locally called "Chiavennasca", carefully selected from our historic vineyards.

Features and curiosity: Giupa® is born from grapes of our vineyards situated in the homonym locality near Bianzone. Produced by a late harvest of Nebbiolo grapes (Chiavennasca) left ripe on the plants and handily harvested by the end of november. His special behaviour is due to the favorable microclimate and the excellent exposition to the sun of these vineyards, among the most valuables of the zone of production of Valtellina Superiore D.O.C.G. A real speciality in limited production. According to the disciplinary measures of production of "Valtellina Superiore" D.O.C.G. must have an ageing and fining of 24 months, 12 of them in oak barrels.

Productivity: ~ 60 q/Ha with late harvest by the middle of november

Yeld in wine: 70%

Vineyards: Falling on the raetic side from east to west with south exposition to the sun in the production zones of Valtellina Superiore in the communes of Bianzone 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: Fermentation "a cappello sommerso" (cover submersion method) for about 12 days at a controlled temperature.

Aging: After first, important decanter, this wine is aged in small oak barrels for at least 18 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. Scent of wildberries. Mellow. fresh. drysapid, round and persistent.

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

Gastronomical matching: Red meats, roasts, stewed, old cheese.

Alcoholic content: 13% vol.

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

Format and vintage: 0,750 litres 1,500 litres
2008 2008

Total acidity: ~ 5,6 g/l

Esctract: ~ 28 g/l

Leaving sugars: ~ 1 g/l

Awards:

OSCAR DOUJA D'OR	2000
PREMIO DOUJA D'OR	2007;2006;2004;2002
MEDAGLIA D'ORO CERVIM	2007
MEDAGLIA D'ARGENTO CERVIM	2007;2000