



Denomination:	Valtellina Superiore D.O.C.G. Sassella		
Name:	<b>Alisio®</b>		
Grapes:	Produced only with Nebbiolo grapes, locally called "Chiavennasca", and with local historic grapes as Pignola and Rossola.		
Features and curiosity:	Alisio®, greek God of Wine, is the name we gave to our Valtellina Superiore D.O.C.G. Sassella, one of the pearl of our production called "Vini degli Dei®". As established by the "rules for the disciplinary production" of Valtellina Superiore it must mature for at least 24 months in barrels, 12 of them in oak barrels before putting it on the market.		
Productivity:	~ 70 q./Ha		
Yield 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 Sassella in the communes of Sondrio and Castione Andevenno at an altitude between 300 and 400 meters a.s.l. Sandy soil, water permeable, moderately deep.		
Vinification:	Fermentation "a cappello sommerso" (cover submersion method) for about 10 days at a controlled temperature.		
Aging:	12 months in oak barrels, then in stainless steel tanks and in concrete tanks.		
Organoleptic features:	Bright ruby red colour that becomes garnet with the ageing. Intense scent of wine with a taste of violet. Armonic, sapid, elegant and persistent flavour.		
Aging:	Medium ageing, about 6-7 years.		
Gastronomical matching:	Pasta, risotto, red and white meats, cheese.		
Alcoholic content:	13% vol.		
Service temperature:	18° C.		
Format and vintage:	0,375 litres 2009	0,750 litres 2009	1,500 litres 2009
Total acidity:	~ 5,7 g/l		
Esctract:	~ 26 g/l		
Leaving sugars:	~ 1 g/l		



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