

CLOS SAN LORENZO

VALTELLINA SUPERIORE
SASSELLA RISERVA DOCG
2018



Variety Pure Nebbiolo

Vineyards Clos, vineyard surrounded by the ancient walls of the San Lorenzo Convent

Harvest period 22 and 23 October

Particularities of the 2018 vintage in Valtellina we enjoyed a vintage year of exceptionally high quality: the grapes were perfectly healthy and ripe, conditions that gave rise to concentrated and well-balanced wines with an optimum conservation potential. A cool spring was duly followed by a hot summer with just the right amount of rain. During the period of the clos harvest, the night temperatures dropped while days remained mild so that this extended temperature variation secured the fragrance of the skins in an exceptional fashion, broadening the range of both aroma and intensity.

Vinification integral - with 16 days of maceration and alcoholic fermentation in wood, where the maturation continues for 18 months. Ageing in bottles for a further 18 months.

Alcohol content 15%

Service temperature 18° degrees

Bottles 5.000

Clos is a french word used to denote vineyards surrounded by walls. The San Lorenzo Convent vineyard is the only one in the province of Sondrio to be protected by an ancient stone wall. It is situated at the heart of the Sassella production area and boasts a magnificent view of the surrounding terraced landscape.

The Clos belonged to the nuns for centuries, who received it in 1100 together with the Convent, from the wealthy Capitanei family of Sondrio. Records suggest that as early as 1400 the clos-produced wine was already providing a source of income for the nuns. In 2005 we began to nurture the clos carrying out extensive improvements over the years, including the replanting of new Nebbiolo vines using the girapoggio system to maximise exposure to the sun and facilitate work practices, whilst developing year on year our understanding of this unique terroir, to further enhance its natural vocation.

The clos is south-facing and benefits from an optimum exposure to the sun and the breezes from Lake Como, la breva, which keeps the environment naturally dry and healthy.

The soil is very sandy, composed of the debris of ancient rocks dating back to the ice age and has an excellent drainage capacity.

Specifically the terrain of the clos varies in nature:

- In the higher parts the earth is acidic and rocks emerge
- Again on high and to the right the earth is both deeper and more fertile, with a wealth of organic substances
- In the centre steep rocks are visible emerging from the earth
- Towards the bottom the earth is somewhat deeper and rich

The clos wine is elegant, intense and balanced, the tannins are well integrated and it has a lingering finish. It boasts a surprisingly aromatic depth, dominated by small red fruits and spices. Of great finesse and longevity, it is the iconic wine representing the San Lorenzo Convent winery and the purest expression of the beauty of mountain Nebbiolo.



CONVENTO
SAN LORENZO



La bellezza del Nebbiolo di montagna