

DE LE MUR

VALTELLINA SUPERIORE
SASSELLA DOCG
2019



Variety Pure Nebbiolo

Vineyards Various plots in the Sassella production area

Harvest period 9, 10 and 11 October

Particularities of the 2019 vintage In Valtellina we enjoyed favourable climatic conditions throughout the seasons. In early October, during the De Le Mur grape harvest, the nights suffered a drop in temperatures while the days remained mild. This temperature variation secured the aroma of the skins, permitting the development of intense and complex fragrances.

The grapes, in above-average quantities, were healthy and perfectly ripe. The wines of this exceptional vintage are concentrated and balanced, with an excellent tannin quality and enormous ageing potential.

Vinification Maceration and alcoholic fermentation at a controlled temperature with regular punching, maturation in wooden barrels of differing capacities for 12 months.

Alcohol content 14%

Service temperature 17° degrees

Bottles 12.000

The name of the denomination, to the west of the town of Sondrio, derives from the Sanctuary of Sassella and from a decisive reference to the rock. This area, of a little more than 100 hectares, is a mosaic of small plots of land underpinned by stone walls, south-facing, at an altitude of between 270 and 600 metres.

The terraced vineyards, beyond the ancient walls of the San Lorenzo Convent dating back to 1100, are located at the very heart of this area between 400 and 550 metres, a particularly qualified zone for the purest expression of the beauty of mountain Nebbiolo. They extend for a number of hectares on a soil which is predominantly sandy, composed of the debris from ancient rocks that date back to the ice age, and the presence of iron bestows on the earth a reddish colour.

De Le Mur is nicely concentrated and particularly well-balanced. In the mouth the harmony rings out, well-integrated tannins alongside the notes of small red fruits that alternate with an elegant spiciness. A thoroughly engaging Sassella characterised by a finesse, freshness and hints of mineral.



CONVENTO
SAN LORENZO



La bellezza del Nebbiolo di montagna