VESPER

ROSSO DI VALTELLINA DOC 2020



Variety Pure Nebbiolo

Vineyards Various plots

Harvest period 29 - 30 September and 1 October

Particularities of the 2020 vintage In Valtellina, on the whole we experienced an early phenolic maturity, with some episodes of intense rain during the summer months. Our harvest was inferior with respect to previous averages but with good grape quality. This year's wines are fresh and immediately pleasing and after adequate ageing in the bottle they are already expressing an excellent balance.

Vinification Maceration on the skins for 12 days followed by a maturation for 6 months in 2500- litre barrels.

Alcohol content 13,50%

Service temperature 16° degrees

Bottles 14.000

Vesper is a god of Greek mythology, personification of the evening light. The terraced vineyards, south-facing and located in the area surrounding the San Lorenzo Convent (1100) at an average altitude of 500 metres, bathe luxuriously in the sun's rays from sunrise to sunset. The grapes come from these small terraced vineyards, where the planting technique used is that of the ciglioni also known as girapoggio: the rows are arranged from east-west to increase sun exposure and facilitate agronomic activity.

The soil, of glacial morainic origin, is predominantly sandy created by the debris of the ancient rocks. There are also other large cystic geological forms in evidence. The roots of the vines for the most part enjoy a good depth, while further east towards the Convent some even penetrate the more flaky rocks which are rich in minerals.

Vesper is a fresh and pleasing wine, an intriguing introduction to the other wines, heralding the elegant structure of the San Lorenzo Convent terroir, an expression of the beauty of mountain Nebbiolo.



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La bellezza del Nebbiolo di montagna