

VESPER

ROSSO DI VALTELLINA DOC
2021



Variety Pure Nebbiolo

Vineyards Various plots

Harvest period 6, 7 and 8 October

Particularities of the 2021 vintage The spring was cool but quite dry, sprouting occurred slightly late but recovered during the hot summer months in which rainfall was moderate, except for the month of August, when they were more intense. In autumn, the weather improved and the lowering of temperatures favored the temperature range between day and night. The quality of the harvested grapes is excellent: perfect both the ripeness and health of the bunches. The wines of this vintage are vibrant and intense.

Vinification Maceration on the skins for 13 days followed by a maturation for 6 months in stainless steel containers.

Alcohol content 13,50%

Service temperature 16° degrees

Bottles 11.500

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.



CONVENTO
SAN LORENZO



La bellezza del Nebbiolo di montagna