

# NINO NEGRI SFURSAT CARLO NEGRI SFORZATO DI VALTELLINA DOCG 2016



## Wine Introduction

Sfursat is derived from grapes that undergo a process of natural drying in well-ventilated lofts. The resulting wine is particularly full-bodied and alcoholic, and is produced only in the best vintages in limited quantities.

## Tasting Notes

A medium ruby hue is accompanied by a concentrated, complex nose with notes of ripe berry fruit and spices such as black pepper and cinnamon. On the palate, it is dry with ripe fruit notes and austere tannins. It is a full-flavoured wine with a long finish with notes of cloves and liquorice.

## Winemaker Vinification Notes

The grapes were left to partially dry in wooden cases, resulting in a 30% reduction in mass. At the beginning of January, they were fermented at a controlled temperature in fermentation vessels, with a prolonged maceration of 15-20 days.

## Winemaker Vintage Notes

The 2016 vintage consisted of a snowy winter, followed by a positive spring trend and textbook vegetative development, with good conditions during budburst. The frequent summer rains to the month of September contributed to the balanced growth of the plant and a good harvest.

## Wine Information

**Country:** Italy

**Region:** Lombardy

**Winemaker:** Danilo Drocco

**Grape:** 100% Nebbiolo Chiavennasca

**Alcohol:** 16.0%

**Total Acidity:** 6.30g/L

**pH:** 3.65

**Closure:** Cork

**Bottle Size:** 75cl

**Case Size:** 6 Bottles per pack