

NINO NEGRI INFERNO VALTELLINA SUPERIORE DOCG 2016



Wine Introduction

Inferno is the smallest of the four Valtellina Superiore DOCG subzones, with 48 hectares on the slopes of the Rhaetian Alps, along the right bank of the River Adda, in the municipalities of Poggiridenti and Tresivio in the province of Sondrio. Its name is derived from the steep slopes and the high summer temperatures caused by the sun reflecting off the rock. "Bacchus' Paradise is that red Inferno of embers and flames, with a scent infused with plums and blackberries, which is preferable to Paradise", Abbot Morelli wrote in his short poem entitled "Dionisos". Negri started producing Inferno in 1945.

Tasting Notes

Inferno Carlo Negri has a bright ruby hue; a complex, pervasive nose with notes of black cherries and strawberries, spice aromas of cloves and cinnamon, and dried flower hints of rose and violet. It has a confident, rounded palate with great personality. This vintage is distinguished by its good ageing potential.

Winemaker Vinification Notes

The grapes are vinified using traditional red winemaking methods at controlled temperatures. The wine ages in the cellar for two years, of which at least one is in wooden vessels.

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:	13.5%
Total Acidity:	5.50g/L
pH:	3.54
Closure:	Cork
Bottle Size:	75cl
Case Size:	6 Bottles per pack