

# NINO NEGRI SASSOROSSO GRUMELLO VALTELLINA SUPERIORE DOCG 2016



## Wine Introduction

Sassorosso is one of the finest terraces of Grumello, whose name derives from the Latin “grūmus” (“grum” in the Valtellina dialect), meaning little heap of earth or hillock of earth. This subzone of Valtellina is home to Castel Grumello, built at the beginning of the 13th century and destroyed during the rule of the Three Leagues in 1526.

## Tasting Notes

Garnet hue with purplish highlights, accompanied by a complex, persistent nose with delicate dried flowers notes of wild roses and violets mingling with sweet spice hints of cloves and cinnamon overlaying red fruit notes of cherries and raspberries. The palate is dry, with medium acidity, ripe tannins, and notes of berry fruit and sweet spice on the pleasant medium-length finish. A particularly forthright wine with a strong identity.

## Winemaker Vinification Notes

The grapes are vinified using traditional red winemaking methods at a controlled temperature. The wine aged in the cellar for two years, of which at least one was 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

<b>Country:</b>	Italy
<b>Region:</b>	Lombardy
<b>Winemaker:</b>	Danilo Drocco
<b>Grape:</b>	100% Nebbiolo Chiavennasca
<b>Alcohol:</b>	13.5%
<b>Total Acidity:</b>	5.45g/L
<b>pH:</b>	3.49
<b>Closure:</b>	Cork
<b>Bottle Size:</b>	75cl
<b>Case Size:</b>	6 Bottles per pack