



Sassella Valtellina Superiore, DOCG
2005

www.mameteprevostini.com

The Prevostini family has been making wine for 70 years in the east- west valley of Valtellina, steeped high in the Alps, along Italy's Swiss border. The terraced vineyards of Mamete Prevostini are predominantly located in the cru's of Sassella, Grumello and Inferno. The focus variety of the appellation is Nebbiolo, where it exhibits elegance, refinement, and power.

- Grape Varieties:** 100% Nebbiolo
- Location of Vineyards:** West of Sondrio, Sassella is the most important sub-zone of Valtellina Superiore.
- Vinification:** Fermentation with 8 days maceration of the skins.
- Aging:** 12 months maturation in 2-3 year old French oak barrels and 8 months in the bottle
- Winemaker:** Mamete Prevostini
- Tasting Notes:** The wine has a purple red color with a blueberry and blackberry bouquet. It is strong and definite, yet it has a smooth taste with a refreshing licorice and almond finale.

