



# SFURSAT 5 STELLE SFORZATO DI VALTELLINA DOCG 2021



The 2021 vintage was characterized by a particular meteorological trend, which began with a cold spring and low rainfall that led to a strong delay in the phenological development of the vine. Summer began with alternating hot and dry periods and cool and humid periods. Thanks to a constant supply of water, Nebbiolo reached the end of September in excellent ripening conditions. The harvest of the Sforzato began in the last week of September, confirming the 2021 vintage on average compared to the last twenty years. The final quality of the grapes was generally high, thanks to the significant temperature variations and the absence of rainfall during the harvest operations in October. The drying process was regular with very low temperatures that determined a perfect health of the grapes. The 2021 Sforzato has a not excessive alcohol content with an optimal acid and polyphenolic framework and in line with the classic Valtellina vintages. The colors are very intense and on an aromatic level, the strong temperature variations close to ripening have favored the development of fresh and intense floral and fruity notes with well-pronounced spicy notes.

#### VARIETIES

Nebbiolo (Chiavennasca).

#### PRODUCTION DISTRICT

Vineyards in the Valtellina Doc and DOCG appellations, on the slopes of Rhetian Alps, along the right side of Adda river.

#### ALTITUDE AND ASPECT

South facing, at altitudes between 300 and 550 metres above sea level.

#### TYPE OF SOIL

Loose, shallow sandy silt.

#### TRAINING SYSTEM

Guyot and Valtellina arched cane.

#### HARVEST

The harvest of Nebbiolo-Chiavennasca started at the end of September. The bunches were placed in cases (in a single layer, max. 4 kg per case) and allowed to dry naturally in the drying room, so reducing their weight by approximately 30%.

#### WINEMAKING METHOD

The pressing of Sforzato grapes began the first week of December. The fermentation was carried out at a temperature of 25°C–26°C.

#### AGEING

Two years, at least one of which in wood.

#### SENSORY PROFILE

Sforzato 5 Stelle 2021 has an intense garnet color with ruby reflections. The bouquet is reminiscent of damp rock, undergrowth and ripe black plum with balsamic notes of laurel and basil. In the mouth, the tannins are rich and compact with an acidic freshness that accompanies a juicy and crisp fruit. The finish is long and savory.

#### ABV

15.50 %

#### RECOMMENDED CELLARING

25 years.

#### FOOD PAIRING

Red meats, game, mature cheeses.

**ALLERGENS:** Contains sulphites.



375 ml



750 ml



1,500 ml  
Magnum