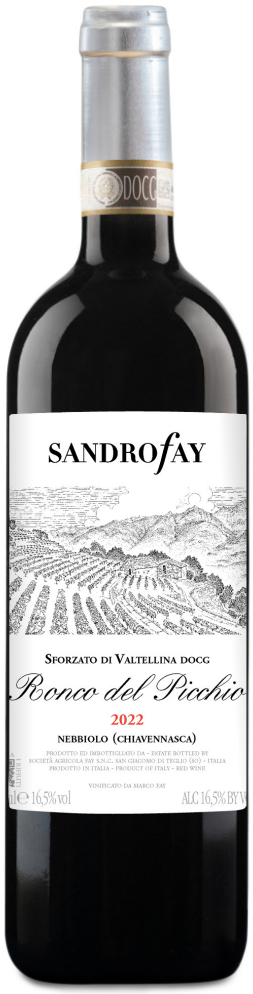
SANDRO*fAY*



Ronco del Picchio

SFORZATO DI VALTELLINA DOCG

VARIETY 100% Nebbiolo (Chiavennasca).

TRELLIS FORM Guyot.

PRODUCTION AREA Municipality of Teglio, San Gervasio vineyard. The vineyard is situated at 700 m asl, south exposure.

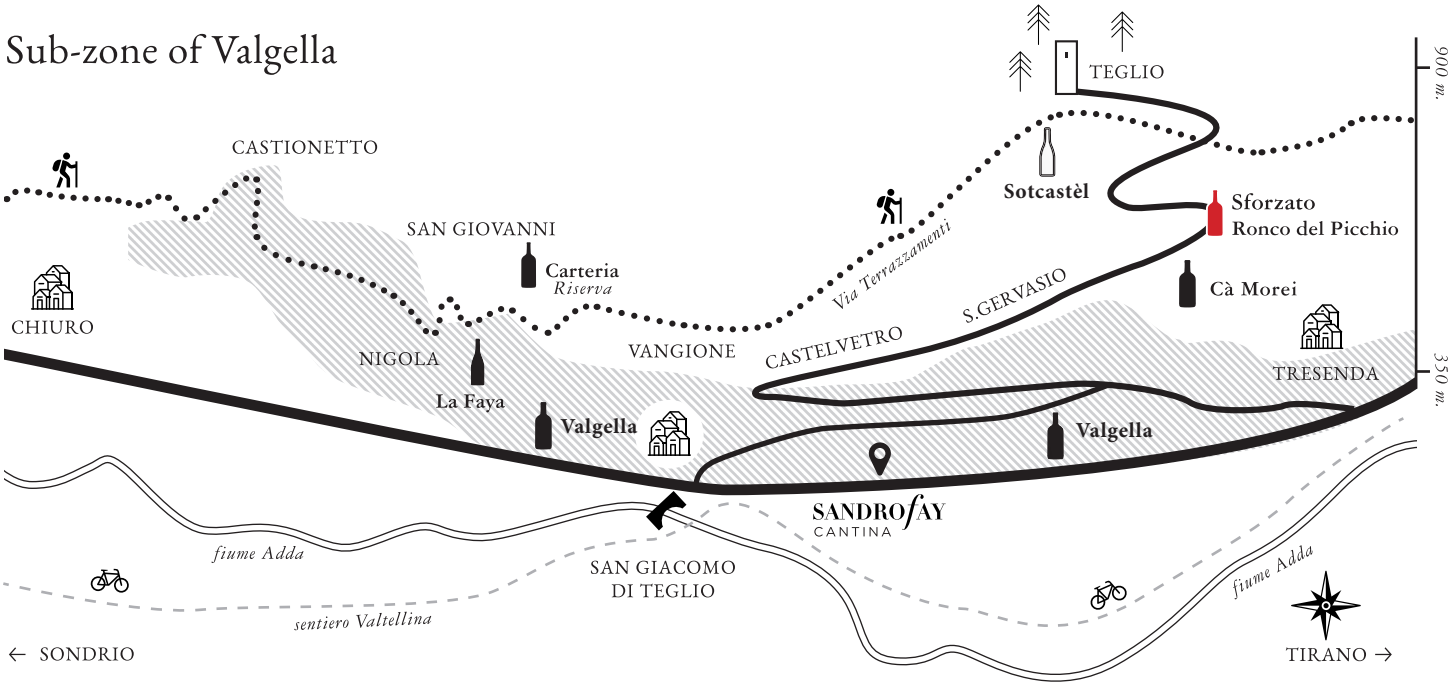
SOIL Sandy (70%), silty (20%) with an acid pH.

HARVEST Hl/Ha 35. The grapes are picked in the first week of October. They are left in small boxes and arranged in an airy room (fruttaio) until mid-December (appassimento).

WINE MAKING Alcoholic fermentation in stainless steel tank for 20 days with maceration of 10 days. Malolactic fermentation and aging for 24 months in 30 Hl oak cask and tonneaux.

BOTTLE SIZE Bott. 0,75 lt – Magnum 1,5 lt – Jéroboam 3 lt.

Sub-zone of Valgella



THE SUB-ZONES OF NEBBIOLO

MAROGGIA · SASSELLA · GRUMELLO · INFERNO · VALGELLA