



# Faset Sforzato di Valtellina

Made from 100% Nebbiolo grapes, Faset Sforzato di Valtellina is a masterpiece. The long drying and aging of the grapes used gives the aromas of jam, plum and ripe fruits, which make it unique in its kind, while offering a remarkable roundness and structure on the palate. Faset Sforzato di Valtellina is suitable to accompany typical Valtellina dishes, cheeses and cured meats, game and red meats.

## Production

The 100% Nebbiolo grapes used to produce Faset Sforzato di Valtellina come from a vineyard located in the municipality of Tirano, about 700 meters above sea level.

The name – Fasèt – derives from the dialect: it was used to name that small patch of land arranged between the dry stone walls, typical of the Valtellina vineyards.

## Processing

The precious bunches, extremely healthy and selected, are collected in crates weighing about four kilograms each, and placed in ventilated rooms with controlled temperature, where a slow and long drying of the grapes takes place. After about 2/3 months from harvesting, crushing and alcoholic fermentation are carried out in stainless steel tanks, without the addition of selected yeasts, but only with native yeasts.

The maceration with the skins lasts about 40 days, then the wine is separated and placed in steel where malolactic fermentation takes place. After about six months, the wine is brought into 225-liter oak barrels, where it ages for at least 24 months. The wine is left to rest further in steel for about 4/5 months and finally aged in the bottle for at least 12 months.

## Colors and scents

The long drying and aging gives Faset Sforzato di Valtellina aromas of jam, plum and ripe fruits, which make it unique in its kind, and a remarkable roundness and structure on the palate.

## Dishes

Faset Sforzato di Valtellina is suitable to accompany typical Valtellina dishes, cheeses and cured meats, game and red meats. It is a very long-lived wine, even over 10 years.

## Sheet

ALCOHOL CONTENT: 15/16%

PH: 3.4

TOTAL ACIDITY: 7 g/L

EXTRACT: residual sugars < 1 g/L

SERVING TEMPERATURE: 20°

IMPORTED BY



**Tavolo Vigneto**

Importers of Fine European Products  
10701 Tesshire Drive, St. Louis, MO 63123  
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**CÀBIANCHE**  
vini di tradizione

# La Tena Riserva Valtellina Superiore

With a ruby red color tending to bright garnet, La Tena Riserva Valtellina Superiore has the scent of ripe berries – blackberries and raspberries -, with spicy notes. The tannin is typical of Nebbiolo, which is made elegant by a long aging in barrels. A bouquet of unique scents and aromas, which fully reflect the Valtellina territory.

## Production

Tena Riserva Valtellina Superiore is produced from vines with over 50 years of history and work behind them. A symbol of tradition, inherited from his paternal grandfather, which combines passion and sacrifice. La Tena takes its name from the vineyard located in the municipality of Tirano, about 650 meters above sea level, with a olive exposure such as to guarantee a high temperature change during the months of September and October, important for giving aromas and elegance.

## Processing

The grapes are harvested towards the end of October and taken to the cellar, where alcoholic fermentation is carried out in a completely natural way, without the addition of selected yeasts. After about 40 days of maceration, the wine is taken from the skins and left for two months in stainless steel tanks, where malolactic fermentation takes place. It is then racked into 10 hl French and Slovenian oak barrels, where it ages for 36 months. It then ages further in the bottle.

## Colors and scents

And this is how La Tena Riserva Valtellina Superiore is obtained with a ruby red color, tending to bright garnet; with aromas of berries, blackberries, raspberries, ripe fruit with spicy notes. The typical tannin of Nebbiolo is made elegant by a long aging in barrels. The result is a bouquet of unique scents and aromas, which fully reflect the Valtellina territory.

## Dishes

Tena Riserva Valtellina Superiore is suitable to accompany typical Valtellina dishes, cheeses and cured meats, game and red meats. It is a very long-lived wine, even over 10 years.

ALCOHOL CONTENT: about 13.5%

PH: 3.5

TOTAL ACIDITY: 6.5 g/L

EXTRACT: residual sugars < 1 g/l

SERVING TEMPERATURE: 18°/19°



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# La Tena Riserva

## Valtellina Superiore Riserva

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EXTRACT: residual sugars < 1 g/l

SERVING TEMPERATURE: 18°/19°



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