

CANTINE NOBILI



IL MONTESCALE SFORZATO DI VALTELLINA 2015 D.O.C.G.

Production area:

Nobili vineyards located in Montagna in Valtellina.

Grape percentage:

100% Nebbiolo (Chiavennasca).

Alcohol percentage: 15,5% vol.

Serving temperature: 18°.

Vintage: strictly by hand in the first week of October.

Refinement: 36 months in oak barrels and 12 months in bottles.

Colour: ruby with garnet tendencies.

Bouquet: hints of dried cherry and grapes in syrup, balsamic notes characterise the intriguing scents of this Valtellina Superiore.

Flavour: It offers the palate traces of small red fruits with a warm, full-bodied and full flavour.

Annual production n. bottles: 2.000.

Yield hundredweight/hectare: 50.

Years of conservation: 8/10.

Suggestions: due to its complexity, this wine should be decanted or poured into large glasses at least 30 minutes before drinking.

This is essential in order to free its unique aromatic charge.



Azienda Agricola Nobili Nicola

Via Masoni, 20 - Poggiridenti Piano (SO)

Via Ginnasio, 18 - Ponte In Valtellina (SO)

Sede amm.va / Headquarters / Standort:

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