

# VALTELLINA SUPERIORE MAROGGIA DOCG

*Valtellina Superiore Maroggia DOCG*

**Typology:** red.

Particularly dear to our hearts, this wine originates in vineyards that belonged to our ancestors and were lovingly and exhaustingly tendered to by our family. The Maroggia wine is ruby-red in colour, verging on garnet-red. Its aroma is full, persistent and delicate with soft, dry tannins on the palate. It pairs sublimely with first courses, meats and medium-mature cheeses.

**Grape variety:** 100% Nebbiolo.

**Vinification:** Vinification: traditional submerged-cap vinification with maceration of the grape skins at a controlled temperature.

**Aging:** A minimum of 12 months aging in small oak barrels followed by a period of refinement in bottles.

**Alcohol content:** 13% vol.

**Serving temperature:** 16°C - 18°C

**Food pairing:** Pairs superbly with first courses, meats and medium-mature cheeses.

