



Balgera Alpi Retiche Nebbiolo IGT

Winery: Balgera

Category: Wine – Still – Red

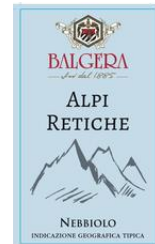
Grape Variety: 90% Nebbiolo (Chiavennasca), 10% local varieties (Rossola, Pignola..)

Region: Chiuro, Valtellina/ Lombardia/ Italy

Vineyard: blend from different vineyards

Winery established: 1885

Feature: Sustainable



Product Information

Soil: Sandy with moderate rocky content, mineral-rich soils

Elevation: 350 – 420 meters (1,148 – 1,378 feet)

Age of vines: planted in 1960

Vinification: Manual harvest in first ten days of October. The grapes are destemmed, lightly crushed, the fermentation is carried out with indigenous yeasts at controlled temperature. Aged for 12 months in stainless steel and 24 months in oak barrels.

Plant density: 4,200 plants/ ha

Tasting Note: An everyday drinking wine that comes without a vintage, is always Nebbiolo and grown in the Valtellina valley. Well-balanced wine, fragrant with aromas of fresh berries, flowers and thyme.

Producer Information

Balgera is a boutique winery located in Chiuro, one of the wine growing villages of Valtellina area, in the region of Lombardia. The Valtellina is a very small wine-producing region (3 million bottles total annual production) in the mountains north of Milan, just south of the Alps that borders Switzerland. The winery has a wine history dated back to 1885 when Pietro Balgera started the winery. Today, Paolo Balgera is the 4th generation wine maker. He took over in 1983, being only 20 years old. The winery offers classic old world styled highly fragrant Valtellina wines, made from the Chiavennasca variety, also known as Nebbiolo in Piedmont region. Valtellina is a vast mountainous area including few sub-zones. Balgera offers wines from these sub-zones, namely: Sassella, Grumello, Inferno and Valgella. These Valtellina Superiore wines have achieved DOCG status. A special wine called Sforzato is made from dried grapes. This is the region's acclaimed red wine of the highest quality. This wine is elevated to DOCG status in 2001. The vineyards are cultivated on terracing, which are south facing. While protected from cold winds, they allow microclimate within valley for perfect ripening of grapes. All the vineyard work is done manually, reaching up to 1,500 hours/ hectare per year.