
Balgera Sforzato di Valtellina DOCG

Winery: Balgera

Category: Wine – Still – Red

Grape Variety: 100% Nebbiolo (Chiavennasca)

Region: Chiuro, Valtellina/ Lombardia/ Italy

Vineyard: in carefully selected areas of Valtellina Superiore and Valtellina

Winery established: 1885

Feature: Sustainable



Product Information

Soil: Sand, silt, granite rock. South exposure.

Elevation: 400 – 600 meters (1,312 – 1,969 feet)

Vinification: Manual harvest in the second week of October. The "fruttaio", where they carry out the drying process, is located on the top floor of the cellar in such a way as to let the Brega and the Tivano (night breeze blowing down the valley around Lake Como) enter and take away the humidity from the bunches spread on a thin net. During the drying process, they take advantage of the low humidity and temperatures below 5 ° C, so the grape evolves its composition which is then enhanced by aging in wood. Fermentation with indigenous yeasts in stainless steel tanks with 25 days maceration. The wine is aged for 24 months in cement tank, 11 years in Slavonian oak big barrel, another 24 months in steel tank and 12 months in bottle before its release.

Yield: 40 HL/ha

Tasting Note: Deep ruby red color. Aromas of wild berries jam, dried plums, dried violets, nutmeg and clove. Complex wine with a soft palate and smooth tannins.

Production: 8,300 bottles

Alc: 14.5%

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 D.O.C.G. 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 D.O.C.G. 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.