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## Balgera Valtellina Sottozona Valgella Cru Quigna

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**Winery:** Balgera

**Category:** Wine – Still – Red

**Grape Variety:** 100% Nebbiolo (Chiavennasca)

**Region:** Chiuro, Valtellina/ Lombardia/ Italy

**Vineyard:** from a single vineyard in municipality of Chiuro

**Winery established:** 1885

**Feature:** Sustainable



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### Product Information

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**Soil:** Sandy with moderate rock content. South-east exposure.

**Elevation:** 430 - 470 meters (1,410 – 1,542 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 in stainless steel tanks with controlled temperature. The wine is aged for 12 months on the fine lees in 5 HL oak barrels, then 12 months in stainless steel and 12 more months in the bottle before its release.

**Yield:** 6.5 tons/Hectare

**Tasting Note:** A full-bodied wine with aromas of ripe fruit and jam. Complex and well-structured.

Pure vinification of a unique and traditional vineyard positioned at the top East of the most heterogenous sub-area of Valtellina Superiore: Valgella. This sub-area is characterized by a “cooler” microclimate compared to other, different microclimates. This vineyard’s location is a well-ventilated area and particularly favorable for its climatic conditions.

**Production:** 1,900 bottles

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### Producer Information

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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 4<sup>th</sup> 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.