

# VENTUM

SFORZATO DI VALTELLINA DOCG  
2018



**Variety** Pure nebbiolo appassito (withered)

**Vineyard** Cru in the Sassella production area, at 600 metres

**Harvest period** 8, 9, 10 and 11 October

**Characteristics of the 2018 vintage** In Valtellina we had a vintage of excellent to exceptional quality: the grapes were perfectly healthy and ripe, conditions that gave rise to concentrated and balanced wines, with an optimum conservation potential. A cool spring was followed by a hot summer with just the right amount of rain. The winter months were particularly cold and dry, ideal for the natural drying process in the fruttai (ventilated room)

**Vinification** Maceration on the skins for 14 days, maturation in barrels of differing capacities for 15 months.

**Alcohol content** 15,50%

**Service temperature** 18° degrees

**Bottles** 6.000

Sforzato is a wine defined as “son of the wind”, it is in fact created through a natural drying process of Nebbiolo grapes thanks to the afternoon breezes arriving from Lake Como.

The Ventum grapes come from the highest vineyard in the area of the San Lorenzo Convent (1100), at 600 metres. The soil is predominantly sandy, composed of the debris of ancient rocks dating back to the ice age. In October we meticulously select the bunches directly from the vineyard, placing them delicately in small boxes and leave them in the “fruttai” for around 100 days during the cold winter months. Starting on the 14th January every individual withered bunch is inspected and selected for the pressing and vinification.

This lengthy anticipation can only increase the pleasure of that first tasting. Ventum has substance, complexity and harmony. It's an extremely intense wine, with enveloping tannins, dominated by red berries, ripe cherries and spicy notes, for a wonderfully persistent finish. Sforzato exposes and magnifies all the elegance and finesse of this blessed terroir at the heart of Sassella. Expansive and forceful, it's a wine unique to the world.



CONVENTO  
SAN LORENZO



*La bellezza del Nebbiolo di montagna*