

# VALTEL LINA

# Valtellina

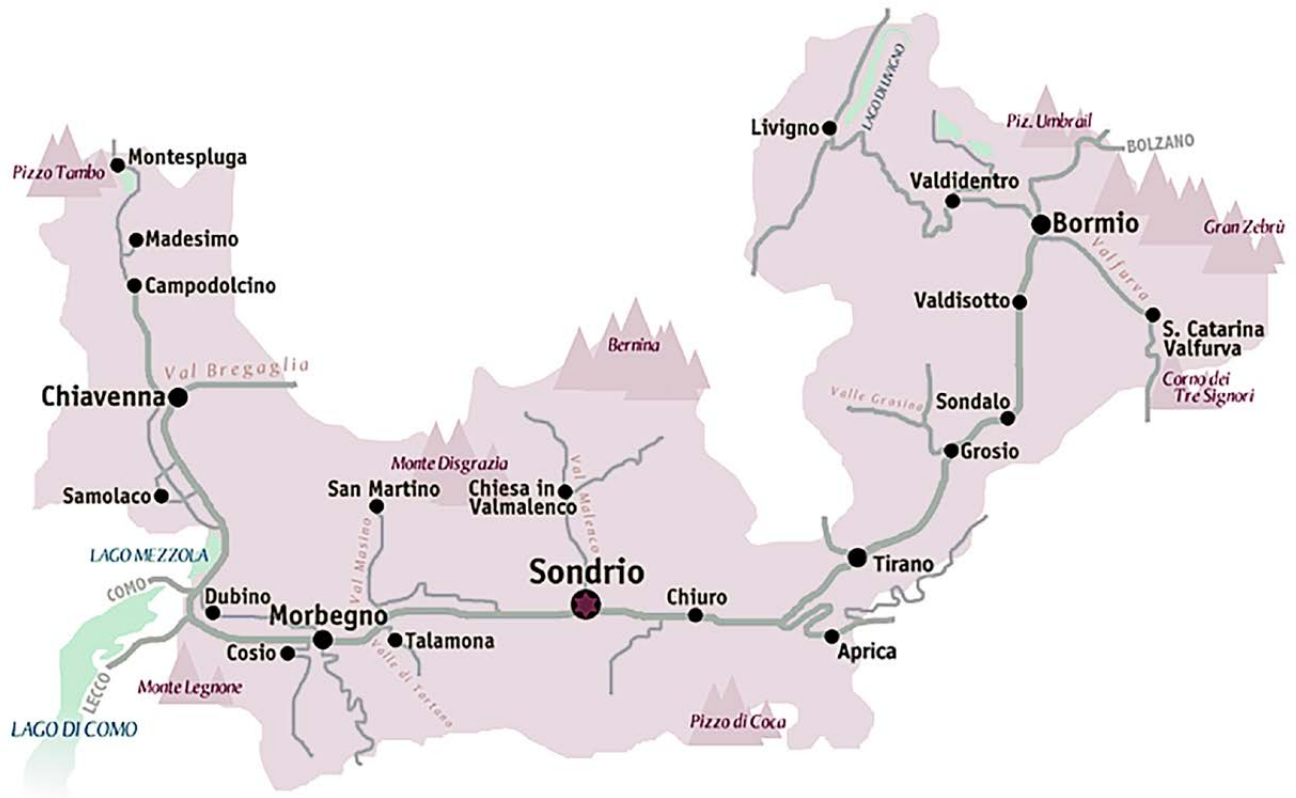
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Valtellina, also called the Valtelline, is an Italian valley at whose centre runs the River Adda, in the northern end of Lake Como. Valtellina is one of the most important wine-growing areas in the Lombardy region, and its name is derived from Toglio, an ancient town which has been most likely inhabited since Prehistory. It is a unique territory, rich in biodiversity and variability as to environment, geology and morphology. The success of this largest terraced area of Italy (850 hectares that turned into 2,500 terraced kilometres), is incredibly ancient, thanks to a well-built viticulture tradition in the Rhaetian Alps,

representing a natural amphitheatre. This tradition became a source of self-consumption and income, also due to the proximity to the Swiss border. The wines produced in such area were successfully exported since the Middle Ages. Nebbiolo is the milestone of Valtellina, and in the Chiavennasca grape varietal it is named Sforzato, Inferno, Grumello and Sassella, all representing the “four aces” thanks to their solidity. Protected by the effects of the Alpine currents, properly exposed to the light, orographically rich, also caressed by the breeze coming from the Lake Como, the Valtellina region has always shown its

## WINE RANKING



great potentialities. Late grape harvests, rigorously carried out through manual processes, take place during the second half of October, with the particular “gerle”, that are a sort of pack baskets used by the “portini” (men moving along steep plots of land). The territorial wine par excellence may rely on its companions Pignola, Rossola, Prugnola, besides Merlot and Pinot Noir, which are used here as coupage grapes. We can even distinguish seven DOCG wines, one DOC wine and one IGT wine, all being of undeniable quality level.

# Valtellina

## GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

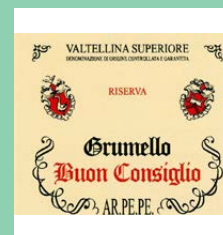
# 96



### Valtellina Superiore Docg Grumello Riserva Buon Consiglio 2009

AR.PE.PE.

Arturo Pellizzatti perego, from which the acronym ar.Pe.Pe was created, can be undoubtedly considered as one of the founding fathers of nebbiolo valtellinese. This reserve version embodies all the chiavennasca potentialities. Held 48 months in oak and chestnut - a subalpine transmission of energy. On the nose, aromas of alpine pasture herbs, alcohol infused marasca cherries and euphorbia. The mouth is intense, ample, with a great tannic effect and it is simultaneously iodized. Its finish is dominated by caper notes.



# 95



### Sfursat di Valtellina Docg Fruttaio Ca' Rizzieri 2015

ALDO RAINOLDI

Vocation and quality of grape blends for this Sforzato, a wine produced in one of the highest quality vineyards of this category. Held about 3 months in the "fruttaio", a typical drying area; then, 15 months in new oak barriques and finally, 12 months in bottle. It shows a very rich nose during the tasting, with notes of alcohol infused cherries, chinotto and a light toasting arising as a tertiary. Its mouthfeel is thrilling. Full-bodied, crunchy and nicely tasty over tannins which are intense as well as soft.



# 94



### Valtellina Superiore Docg Sassella Riserva Vigna Regina 2009

AR.PE.PE.

A valuable land and a quality that do not seem to diminish even with the second generation of the "dynasty". "Vigna Regina", facing south, is also exposed to an excellent aeration: these two assumptions ensure an extraordinary wine. When tasted, this wine reveals all its consistency: mentholated, fresh and spicy nose, with a clear hint of alcohol infused fruits. Its mouthfeel is extraordinary deep, impressive, almost edible with a finish of great persistence.



# 94



### Valtellina Superiore Docg Valgella Riserva Carteria 2014

FAY

An extraordinary Valtellina Superiore whose producer is well-known for his great capacity and sensitivity to interpret the Nebbiolo blends. Terraced vineyards, a loamy subsoil. On the nose, its fruity aroma explodes immediately with a powerful intensity. Notes of chestnuts, alcohol infused cherries, pepper leaf. In the mouth it is still impressive, but with a surprising firmness. Its finish is ample, very enveloping and wonderful.



# 93+



### Valtellina Superiore Docg Valgella Ca' Morei 2015

FAY

Even in this version the strenght of Fay's fruit is recognisable. The vineyard is located exactly where temperature inversion takes place - the typical expression of extreme viticulture. Very spicy, fresh and astringent on the nose, with a pleasant balsamic fragrance. In the mouth, the tannic perception is extraordinary and at the same time stylish without being superficial or extremely vivacious, but instead it appears quite welcoming.

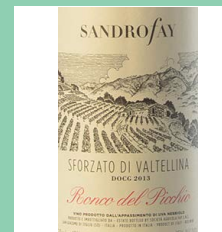




93+

 **Sforzato di Valtellina Docg Ronco del Picchio 2014**  
FAY

*San Gervasio vineyard, 700 metres above sea level. This wine is aged until December in small boxes, then it is held 12 months in barriques. Its tasting appears explosive already on the nose, with alcohol infused cherries, chinotto, blackberry jam flavours and a nice toasted touch. The mouth is ample, full-bodied, compact, properly tannic and with an excellent fruit firmness.*



93

 **Valtellina Superiore Docg Inferno 2015**  
ALDO RAINOLDI

*One of the best Inferno wines available in the market. A very nice, strong acidity is perceived during the whole tasting. On the nose, it is unexpectedly fruity, with notes of small fruits of undergrowth, blueberry, raspberry, wild strawberry and rose hip. In the mouth it is generous, compact, intense but never excessive. A good persistence.*



93

 **Valtellina Superiore Docg "Il Pettirosso" 2015**  
AR.PE.PE.

*A Chiavennasca Sassella/Grumello grape varietal, enhanced by a long maceration on the skins for more than three months. Then, it is held 12 months in large barrels. On the nose, it shows its nice complexity: dark fruit, alcohol infused fruit and dried spices. It is exceptionally stylish in the mouth, easy-drinking, full-bodied but never excessive. A long-lasting finish.*



93

 **Valtellina Superiore Docg Riserva Elisa 2013**  
LA PERLA DI MARCO TRIACCA

*La Perla vineyard, situated in Tresenda. Late grape harvest, enriched by a period of maceration on the skins lasting 20 days. Then, the aging takes place in oak barrels. The result is a flawless product displaying a great texture of blueberries, blackberries aromas and fresh spiciness coming from the mint leaf. The mouthfeel is strong and persistent. Easy-drinking and vivacious.*



92+

 **Valtellina Superiore Docg Riserva Grumello 2013**  
SASSOVIVO DI BULGARELLI GUIDO

*Ponte in Valtellina, a Grumello subarea - a little viticultural ecosystem called "Dossi Salati", between 500 and 600 metres above sea level. This vineyard is managed according to organic wine-growing principles. When tasting the Sassovivo, all its fruit richness is perceived. On the nose it appears varied, iodized and tasty with balsamic tertiaries enhancing a wide texture of wild berries. This wine is compact, not excessively persistent, but exhibiting a great intensity and a taste crunchiness.*



92

 **Valtellina Superiore Docg Sassella 2015**  
ALDO RAINOLDI

*A great Sassella, shining in its harmony and firmness already on the nose, showing a rich texture made of blackberry fruit aromas, where drupaceous dominate. A nice spicy taste and a hint of toasting. Supple and nonchalant in the tasting phase, on the palate it is particularly fulfilling and ample but also easy to drink. This makes it ideal for wine-pairing.*



92



**Valtellina Superiore Docg Grumello Riserva Sant'Antonio 2009**

AR.PE.PE.

*A very long ageing. This Ar.Pe.Pe Reserve is held 60 months in chestnut wood, in order to enhance the potentialities of this wonderful vineyard, with a majestic fruit intensity, instead of weighing it down uselessly. On the nose, it reveals violet petals, wild berries aromas along with a rich balsamic fragrance. The tasting is led by a vigorous tannic texture but it still remains stylish, crunchy, and with a very long persistence.*



92



**Rosso di Valtellina Doc 2016**

AR.PE.PE.

*Its aroma reminds mostly of dried flowers, but it also quite iodized. Easy to drink, this wine shows a clear Mediterranean maquis background along with notes of wild berries on the palate, where raspberry dominates. Its mouthfeel is taut, full-bodied and salty, with pure fruit flavours. Surprisingly easy to drink and with a perfect finish.*



92



**Sfursat di Valtellina Docg Carlo Negri 2010**

NINO NEGRI

*This epic Sfursat marks the beginning of the myth of a wine that has never been adequately recognized. Nino Negri, whose label has become definitely historic, goes straightly to the centre of this Carlo Negri myth: direct and austere with a finish of unique persistence. On the nose, blackberries, cloves and dried spices notes. Its mouthfeel is ample, large, properly tannic and firm.*



92



**Valtellina Superiore Docg La Mossa 2013**

LA PERLA DI MARCO TRIACCA

*Great performances also in the case of the Superiore. This winery was first led by Domenico, now by Marco, which have both undergone a wonderful generational handover. This wine is left 20 months in oak. It is definitely salty, with light balsamic scents, dried spices, small fruits of undergrowth, rose hip notes. In the mouth it is light, persuasive, round and ample. This full-bodied wine is not excessively persistent, but extremely drinkable.*



92



**Valtellina Superiore Docg Inferno UI "Vigna 117" 2015**

RIVETTI & LAURO

*Its name calls to mind the heat released by the sun to the vineyard that in this case produces a type of wine whose fruit is very distinctive. On the nose it shows its firmness, berry jam notes enriched by a great balsamic touch, alcohol infused fruits, with a scent of rhubarb in the finish. In the mouth it shows itself as full-bodied, with the right quantity of alcohol together with a great persistence.*



91+



**Valtellina Superiore Docg Riserva UI' 2014**

RIVETTI & LAURO

*Alberto's reserve is convincing, too. Tirano offers fruits showing a great firmness and intensity, with a perfect richness of flavours. On the nose, this wine is intriguing, more floral than fruity: violet petals dominating, then dried flowers, pepper leaf and again alcohol infused fruit. In the mouth it is spicy, very intriguing, absolutely taut.*



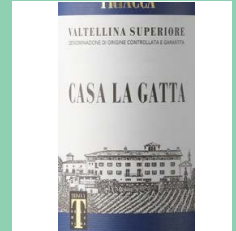
91+



**Valtellina Superiore Docg Casa La Gatta 2015**

TRIACCA

*Bianzone town, a property formerly a Dominican Monastery, deep in timeless peace. Full-bodied with spicy and fruity aromas, small wild berries and alcohol infused black cherries. Silky, strong in the mouth, led by a savoury acidity and with a proper tannic balance.*



91



**Valtellina Superiore Docg Inferno Riserva Sesto Canto 2009**

AR.PE.PE.

*A sin for the greedy ones, or in this particular case, for Bacchus adorers. It was thought as a literary calembour and turned itself into a sculpture-like and majestic wine, but without being excessively austere. A four-year ageing in wood means refined grape and tannins. On the nose, alcohol infused fruits, with a clear spicy note. It is surprisingly slender in the mouth, but also intense, with a long-lasting persistence.*



91



**Valtellina Superiore Docg Garof Grumello 2015**

MAMETE PREVOSTINI

*A fundamental point in the designation. This Garof (in the local dialect it is the name of dry-stone walls) is mostly aimed at an easy-drinking interpretation, balanced in every single aspect. On the nose it shows acid-based fruits of undergrowth- strawberries, raspberries, blueberries as well as a toasted note. Instead, it is slender and vivacious in the mouth, with tenuous acidity and pleasant persistence.*



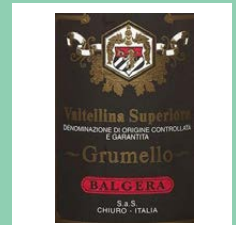
91



**Superiore Docg Riserva Valgella 2002**

BALGERA VALTELLINA

*Chiuro area, one of the most spectacular terraced subareas of this category. The local wine cellar dates back to 1800. A high-level Reserve; on the nose, it reveals dried fruit and small fruits of undergrowth, where blackberries dominate. In the mouth it is fresh, round, horizontal with a good tannic structure.*



91



**Valtellina Superiore Docg 2008**

LE STRIE

*An interesting oenological project aimed at recovering old, upland vineyards, some of which are still ungrafted, situated in the Sassella subarea - a very little, laudable production. Partially dried grapes, then aged for 18 months in oak and finally held 6 months in steel containers. The result is a firm and vibrant nectar of strong personality. On the nose it shows all its ripeness, with notes of alcohol infused black cherries and a toasting in the aftertaste. Taut, very distinct with an excellent tannic structure in the mouth.*



91



**Valtellina Superiore Docg Riserva Er64 2008**

LA SPIA

*A mixture of Inferno and Sassella subareas in this Reserve with undeniable capacities of ageing. First aged in French oak, then in steel tanks and, lastly, in bottle for 24 months. On the nose macerated and alcohol infused fruits, with scents of rose petals and a light smoking as tertiary. A very distinct mouthfeel, a pleasant acidity and a great astringency in the finish.*



90

**Sfursat di Valtellina Docg 2015**

ALDO RAINOLDI

*Sharp, round and stylish. This Sforzato ages for a year and a half in barrels. On the nose, fruit jam and drupaceous aromas, balsamic tertiaries with a light toasting. In the mouth, it is ample, very juicy and horizontal, with a great alcoholic texture.*



90

**Valtellina Superiore Docg Vigneto Fracia 2010**

NINO NEGRI

*Exclusive Cru from Negri resulting from late grape harvest. Held 20 months in oak, with extraordinary spicy notes on the nose, enriched by undergrowth, Mediterranean maquis, blueberries and wild strawberries. Dry, warm and very distinct on the palate, with a finish of great elegance.*





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MAY 2019

VALTELLINA  
WINE RANKING BY  
**LUCA GARDINI**  
**THE WINE KILLER**

TASTING PERIOD  
**APRIL 2019**

