



VINITY
WINE COMPANY

Alfio Mozzi Grisone Riserva

Appellation: Valtellina Superiore D.O.C.G. Sassella Riserva

Type: Red, dry

Varietal: 100% Chiavennasca (Nebbiolo).

This Grisone from Valtellina, which is produced from Nebbiolo harvested only in the best vintage years, boasts all the great characteristics that one would expect in a Riserva version. It has a defining character that wakens the palate with a swath of berry and herbaceous flavors, not to mention the presence of tar, tobacco and vanilla.

Tasting Notes

Color: Garnet red.

Bouquet: Thin, ethereal, and deep with hints of leather and tobacco.

Taste: Delicate and dry with velvety tannins and a very long finish.

Alcohol: 13.5-14% (varies with vintage).

Serving Suggestion: Serve at 15/16° C (59/61° F). We recommend you decant the wine and let it 'breathe' before serving in a large Nebbiolo glass.

Pairing

Perfect with traditional Valtellina first courses and/or red meat, braised meat, game and cheeses.

Vineyard Notes

Production Area: Castione Andevenno, Sondrio, Valtellina.

Soil: Sandy limestone.

Winery Notes

Vinification: After careful harvesting by hand, fermentation takes place in small stainless steel containers.

Aging: 28-months in 20hl French oak botti with an additional six months in the bottle before release.



Alfio Mozzi professes to have been born in the winery belonging to his great grandparents. After working as a metal worker for 11 years, he decided to devote himself to the cultivation of vines, turned that into a business and then subsequently, in 1988, started the winery. Winemaking is Alfio's passion, despite the demanding, rugged, steep mountainsides, of the Valtellina, working the soil, training, and tending the vines and the tastings in the cellar, being in direct contact with the terroir, the vines, and the wine is his joy. With every bottle that passion, the excitement of the vintage, the flavor of tradition, the Valtellina expresses itself through his labor of love.