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## Balgera Valtellina Superiore Sassella

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**Winery:** Balgera

**Category:** Wine – Still – Red

**Grape Variety:** Nebbiolo (Chiavennasca)

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

**Vineyard:** Sassella, West of Sondrio

**Winery established:** 1885



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## Product Information

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**Soil:** Lime stone in top soil for 2 feet, followed by decomposed morainic rocks, including granite, serpentine and gneiss

**Altitude:** 1,300 feet above sea level

**Vinification & Yield:** The grapes are destemmed, lightly crushed, the fermentation is carried out with indigenous yeasts, the wine is macerated for a total of about 20 days, then spends a year in concrete tank and 10 more years in large Slovenian oak barrels plus 6 more months in the bottle before its release.

**Tasting Note:** Ruby red, full-bodied wine, expressive, long, tannins are very fine, roses, wild strawberry aromas, with hints of raspberry and hazelnut. This combination of fresh acidity and depth of flavor is very unusual. More tannins and a bit more structure.

Sassella is a little church from the 15/16<sup>th</sup> century.

**Alc:** 12.5%

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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 micro climate within valley for perfect ripening of grapes.