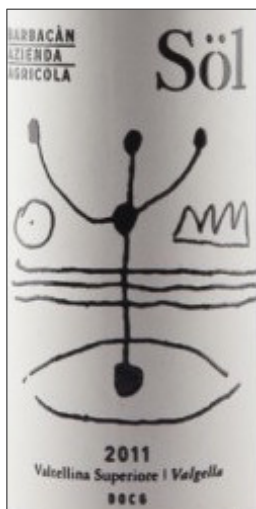


Söl, Valtellina Superiore Valgella DOCG

San Giacomo di Teglio, Italy



Grape	: 100% Nebbiolo
Area of origin	: Valgella, comune of di Teglio
Age of vines	: 20 – 50
Altitude	: 450 – 500 meters above sea level
Soil	: Moraine (glacial rock and sediment)
Harvest	: Mid- October, by hand into backpack baskets due to the steep terrain.
Yield per hectare	: 6 tons
Vinification	: De-stemming and soft pressing of the grapes. Matured on the lees in small barrels of oak for 12 months. With the first warm days of June it spontaneously starts malolactic fermentation which naturally ends in the cooler month of September.
Aging	: Aging small oak for 1 year, then 6 months in stainless steel months and another 6 months in the bottle.
Production	: 3,600 bottles
Alcohol	: 13 %



Barbacàn is Angelo Segà and his sons Luca and Matteo. They grow and collect Nebbiolo, Chiavennesca as the locals call it, from their 3 hectares of vineyards in San Giacomo di Teglio in Valtellina on the border of Switzerland in the Italian Alps. The Segà men are grower-producers, the vanguard of Valgella with a passion stronger than the mountains they work in. It is not easy land to work, nor does the climate assist. Steep terraced vineyards 400+ meters above sea level that involve tremendous amounts of hard, back-breaking work to obtain and maintain, 'heroic viticulture' as the Italians call it. From vineyard to bottle, their strength, passion and hard work is evident.

Söl, Valtellina Superiore is poetic. With only 2 wines in their repertoire, Söl is defiantly the Paul Simon of the Barbacàn's duo. Melodic mountain nebbiolo, *the obvious child*, with rose hips inviting you into a dance that could *go late in the evening*. Bits of mushroom and spice *slip slide* over delicately leathery cherry berries and crushed pine needles with tannins and acidity that are not *fake'n it*.

Pair söl with *old friends* hearty meat stews and roasts. Foods that comfort- rich polenta with shanks of *pigs, sheep and wolves* (well, maybe not wolves....)