

Rosso di Valtellina doc



Grape	: 100% Nebbiolo
Area of origin	: Valgella, commune of di Teglio
Age of vines	: 20 – 50
Altitude	: 350 – 450 meters above sea level
Soil	: Moraine (glacial rock and sediment)
Harvest	: Mid- October
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 9 months and another 3 in the bottle.
Production	: 8,000 bottles
Alcohol	: 12.5 %

San Giacomo di Teglio, Italy



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.

Rosso di Valtellina doc is Barbacàn's work horse of a wine. A grippy mountain nebbiolo with expressive mountain path fruits, a touch of forest floor and bits of easy leather. Allow this baby to breath a bit, relaxing into more delicate trip.

Rosso is a food lovers wine. Pairing it with foods such as: Stewed red meats, rich polenta or risottos, rye pasta with cows cheese and cabbage makes the experience ever so more pleasant.