

LOMBARDIA

VALTELLINA

ALDO RAINOLDI
CHIURO

OVERVIEW | Aldo Rainoldi is considered a benchmark producer for Valtellina, a Lombardia commune, framed by the Alps, located just south of Switzerland. Vineyards in this cool climate zone are planted on high elevation (1500 ft) south-facing hillsides benefitting from warm days and cool nights. In Valtellina, wines are typically made from Nebbiolo (locally known as Chiavennasca), and display a seductive character that downplays the muscle of variety while focusing on its earthy, more rustic nature. The most common wine produced here is Valtellina Superiore of which most examples are entirely Nebbiolo, though the regulations allow for 10 percent blending of a select few other red grapes.

VINEYARD AREA: 10 hectares

ANNUAL PRODUCTION: 4000 cases

TOP SITES: Grumello, Sassella

SOIL TYPES: mostly sandy limestone

GRAPE VARIETIES: nebbiolo

VINEYARD/CELLAR PRACTICES | The best bottlings of Valtellina Superiore are from special areas within Valtellina where vineyards cling to hillsides supported by imposing stone walls. There are five such vineyards including Sassella and Grumello. Fruit is hand harvested since, except for a few small gently sloping plots, it is practically impossible to use any form of mechanization. The yields are rather low and well below the limits established by the law (80 quintals/hectare for DOCG-wines and Sfursat). Rainoldi performs a cold fermentation and raises wines for up to two years in mostly Slovenian botti, with a small percentage of older French barrique, followed by at least one year in bottle before release. Total annual production is around 50,000 bottles.

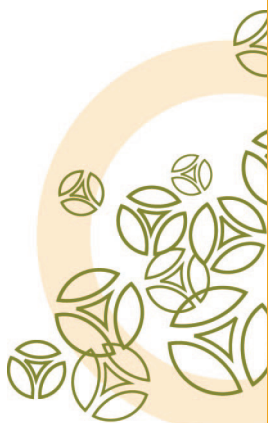
WINES |

Valtellina Superiore Grumello - Named for an 11th century castle, the Grumello vineyard (pictured above) is located east of the village of Sondrio. With more soil than rocks, Grumello produces wines that are comparatively fruit-forward and more immediately giving than those from Sassella.

Valtellina Superiore Sassella - Named for the rocks in the soil ("sasso" means stone), the grapes here can easily wither in the summer heat reflecting from the rocky soils, leading to powerful and concentrated wines.

Valtellina Superiore Sassella Riserva - Aged for 4 years in Slovenian oak, the Riserva is a hand selection of the finest grapes from each vintage in which this wine is produced.

Sfursat "Fruttaio Ca' Rizzieri - This dry wine is only produced in top vintages from hand selected grapes harvested in the most well exposed vineyards. Grapes are dried in huts on mats or in boxes, are left to wither naturally, usually from harvest until mid January, reducing their weight by about 1/3, leading to wines of great body and elegance. Fermentation and maturation takes place in new "Allier" French barrique. This bottling is named for the former owner's (Rizzieri) hut (fruttaio).



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