

Balgera | Rosso di Valtellina

Valtellina, Lombardia DOC



The Story: Founded in 1885. Paolo and Matteo Balgera are the 4th and 5th generations of the Balgera family to farm these vineyards and make wine. They have 6.5 ha of vineyards in Valgella, Sassella, Grumello, and Inferno. The red wines are aged 6 months-1+ years in concrete eggs and spend 6-12+ years in very large, very old, neutral barrels. The wines here are made from Nebbiolo (Chiavennasca) and are great examples of the heights Nebbiolo can reach in the Valtellina. Farming in the Valtellina is no easy task. Many of the vineyards are so steep as to appear vertical, but the results are well worth the effort.

Vineyard: The vineyards are cultivated on terracing, which are south facing. While protected from cold winds, they allow microclimate within the valley for perfect ripening of grapes.

Vinification: The grapes are destemmed, lightly crushed, the fermentation is carried out with indigenous yeasts, the wine is macerated for a total of about 15 days,

Ageing: The wine spends a year in a concrete tank and 14 more years in large Slovenian oak barrels for the 1999 vintage/ 8 more years for the 2006 vintage plus 6 more months in the bottle before its release.

Everything else you want to know about this wine: Wine with younger characteristics than Valtellina Superiore, less body but fresh and lively flavor. Strawberry, mineral and herbaceous aromas with fresh, long finish.

Varietal: 100% Nebbiolo
(Chiavennasca)

Region: Lombardia

Winemaker: Pablo and
Matteo Balgera

Vines Age: Est. 1885

Soil: Decomposed morainic
rocks, including granite,
serpentine and gneiss

Le Storie
Wines