

Balgera | Valtellina Grumello Riserva

Valtellina, Lombardia DOCG



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. The vines are protected from cold winds, they allow microclimate within the valley for perfect ripening of grapes.

Vinification: The grapes are destemmed, lightly crushed, and the fermentation is carried out with indigenous yeasts. Then the wine is macerated for a total of about 25 days.

Ageing: The wine then spends a year in a concrete tank and 14 more years in large Slovenian oak barrels plus 6 more months in the bottle before its release.

Everything else you want to know about this wine: Matured aromas of red fruit, raisins, smokiness, anise, licorice and cured meats. Grumello is also a castle from the 12th century.

Varietal: 100% Nebbiolo
(Chiavennasca)

Region: Lombardia

Winemaker: Pablo and
Matteo Balgera

Vines Age: Est. 1885

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