

Balgera | Superiore Valgella 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 and lightly crushed, the fermentation is carried out with indigenous yeasts.

Ageing: The wines are aged 6 months-1+ years in concrete eggs. Then wines must undergo at least 12 months and must be in oak barrels. To obtain the additional mention riserva they must be aged for a full three years. Ageing has traditionally taken place in botti (large barrels) made from chestnut or Slavonian oak.

Everything else you want to know about this wine: Valtellina Superiore's upgrade to DOCG classification (granted in 1998) was accompanied by a significant tightening of production conditions.

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