

Balgera | Superiore Valgella

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. The wine is macerated for a total of about 12 days.

Ageing: Then the wine spends a year in a concrete tank and 10 more years in large (10,000L) barrels.

Everything else you want to know about this wine: Very intense herbal/berryish aroma, a fascinating rendition of Nebbiolo, aged in large barrels giving a hint of expensive leather, high-toned, super wine. Moderate tannins, very fine structure, completely different from Barolo or Barbaresco, and the aging in wood makes it ready to drink when released, which is very unusual.

Varietal: 100% Nebbiolo
(Chiavennasca)

Region: Lombardia

Winemaker: Pablo and
Matteo Balgera

Vines Age: Est. 1885

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