## Dirupi | Gess

## Valtellina Superiore DOCG Grumello



## Varietal: 100% Nebbiolo

Region: Lombardy, IT

Winemaker: Davide Fasolini and Pierpaolo Di Franco

Vines Age: Up to 100 years

Production: 2,100 bottles

Farming: Working Organic

Soil: Granite, Sand, Silt

The Story: I first tasted "Faso" in 2013 and I have wanted these wines ever since! Dirupi is the brainchild of Davide "Faso" Fasolini and Pierpaolo Di Franco, two of the most energetic and talented young winemakers in Italy today, located in the Lombardy region of Valtellina, just south of the Swiss border. Davide and Pierpaolo played basketball together during primary school and then reunited while at University where they both studied winemaking. These are two of the craziest, most passionate, most lovable winemakers I have ever met and as a result, their wines are magic. When they started Dirupi, they had no land, no winery, and no vineyards. They had to convince families with old, overgrown, neglected plots in some of the top growing sites to rent land to them. They cobbled together enough plots to begin work and then set about restoring and replanting their rented sites. They worked during the week on the vineyards and worked on the weekends in cocktail bars to pay for it all. Some projects take longer than others to put together...you simply cannot argue with the results here.

**Vineyard:** Plots in the GESS vineyard located in the Grumello sub-zone, one of the top five quality wine-growing areas producing Chiavennasca, the local name for Nebbiolo in Valtellina. Elevations range from 435-516masl, with steep slopes: The vineyard was terraced 1,000 years ago. Grapes were manually harvested on October 25.

**Vinification:** Macerated with skins and seeds 35 days and fermented under temperature control in stainless steel tank.

Ageing: Aged 24 months in neutral French oak 225-500L.

## Everything else you want to know about this

**Wine:** This is a single-vineyard wine from the historically named vineyard "GESS", pronounced like "Jess". The vineyard site was left to them and they are so excited to work on an historic site. The African and Eurasian plates underneath collided together and pushed up special granite rock which is present in the soil and gives the wine its minerality. When determining when to harvest, Davide and Pierpaolo bite into the skins, seeds, and flesh of the grapes to evaluate their maturity.

Le Storie