

Dirupi | Riserva

Valtellina Superiore DOCG Grumello



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: A single-vineyard called “Dossi Salati” in the Grumello sub-zone, one of the top five of quality wine-growing areas producing Chiavennasca, the local name for Nebbiolo, in Valtellina. Grumello is at the foot of the alps and Dossi Salati has an elevation range of 530-570masl with diverse exposures. The vineyard is terraced on steep slopes so harvest is manual. In a typical vintage picking of the lower vineyards starts October 10 and the higher sites in early November.

Vinification: Macerated with skins and seeds 35 days and fermented in stainless steel tank.

Ageing: Aged 2 years in 20hl Allier French oak chosen for its fine grain and slow micro-oxidation.

Everything else you want to know about this wine: This is a single-vineyard wine, Dossi Salati, which won't appear on the label until the 2018 vintage. Dossi Salati means “salted hills”, and is the highest section in Grumello. Here, the steeper slopes enjoy direct sunlight during dusk in September and October. When determining the grapes' maturity, Davide and Pierpalo bite into the skins, seeds, and flesh of the grapes.

Varietal: 100% Nebbiolo

Region: Lombardy, IT

Winemaker: Davide Fasolini
and Pierpaolo Di Franco

Vines Age: 12 - 100+ years

Production: Less than 1,000
bottles

Farming: Working Organic

Soil: 10% Silt, 90% Sand

Le Storie
Wines