## Dirupi Spagliato Sforzato di Valtellina DOCG



## 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: Vino Biologico

Soil: 10% Silt, 90% Sand

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: The Chioso site in the Tresivio commune of Valtellina, growing areas producing Chiavennasca, the local name for Nebbiolo. Elevations range from 600-650masl and the valley behind pushes cold air during the growing season. 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: Similar to Amarone, grapes were dried and dropped 30% of their weight. Macerated with skins and seeds 20 days and fermented in stainless steel tank.

Ageing: Aged 1 year in 225-500L French oak.

## Everything else you want to know about this

wine: This is a unique style from the rest of the Dirupi wines. The lines through the writing on the label are to illustrate all of the mistakes they made along the way in producing this wine. Davide and Pierpaolo evaluate the skins, seeds, and flesh of the grapes by biting into them when determining maturity and when to harvest.

Le Storie