

**BETTINI**



## **Sforzato di Valtellina D.O.C.G** *Vigneti di Spina*

*The characteristics of this wine derive from a particular production method.*

*Sforzato is in fact the result of making wine from grapes which have been left to dry on mats until December-January so that the sugar content is concentrated and a special taste is developed. It is an alcoholic wine, full, smooth, with an intense, complex bouquet, and should be drunk with roast meat or, warmed in large glasses, sipped at the end of dinner as a wine for meditation. It is suitable for long ageing, and the bottles should be stored lying down in a cool place.*

*Grapes: 100% Nebbiolo (Chiavennasca).*

*Colour: deep garnet red.*

*Bouquet: intense, very typical, ethereal.*

*Taste: full of character, warm, smooth and harmonious.*

*Serving temperature: 18-20 °C*