

CAPO DI TERRA

VALTELLINA SUPERIORE

Controlled and Guaranteed Denomination of Origin

The Name: Capo di Terra is an historic name that refers to the zone where the Adda river touches the first (capo) land (terra) of the commune of Tirano. It is also the name of the narrow street bordering the side of Palazzo Salis where, in old times, the grapes were brought in from harvest for inspection.

Zone of Origin: This wine is made from selected Nebbiolo grapes grown on slopes of the Rhaetian Alps within the commune of Teglio and Tirano.

Plots of vineyards belonging to small vine growers were chosen, particularly those with medium aged vines (15-20 years) that consistently produce small quantities of straggly clusters, unique in their character.

Conti Sertoli Salis controls the entire grape growing and wine-making process, employing only grapes that show the best balance of sugars and polyphenols to ensure wines of elegant complexity.

Vinification and Aging: The grapes are picked when they are slightly overripe so that the skin tannins are softer. After the harvest the grapes are destemmed **without** crushing. The must, with about 20% of the grapes still whole, passes on to the maceration and fermentation process.

Fermentation in stainless steel tanks is constantly controlled in every detail. Frequent pumping over and punching of the cap continue for about 10 days, until the polyphenols have been completely extracted. The wine is then racked **immediately** into oak casks that vary in capacity from 15 to 25 hectoliters (580-660 gals.). It remains here until the malolactic fermentation is complete and then aged in one or two year-old French oak barriques for 15 months. After bottling the wine sits for another 6 months of refinement.

Aging Potential: This wine already has great body and smoothness upon its release, which happens by State regulation on the first of December of the second years after harvest. It is a wine with all the characteristics of the nebbiolo grape, and consequently capable of remarkable longevity.

It expresses the maximum of its potential with 6 or 7 years of bottle age.

Production: 1,700 cases

Organoleptic Characteristics:

Color: Deep ruby red, which in time begins to show slight brick-red reflections.

Bouquet: Fruity tones of ripe red fruits (cherries, plums) are evident, fleetingly reminiscent of fresh hay and vanilla.

Taste: Very smooth and round, with a dense and succulent body. Pleasant sensations of red fruit are still noticeable.

Serving Temperature: 18°-20°C (64°-68°F)

Serving Suggestions: This wine is particularly recommended for pasta courses, as well as white and delicate red meat dishes.