

“Le Prudenze”[®]

Valtellina Superiore

DENOMINAZIONE DI
ORIGINE CONTROLLATA
E GARANTITA
IMBOTTIGLIATO
ALL'ORIGINE
DALL'AZIENDA AGRICOLA
ALBERTO MARSETTI
SONDRIO ITALIA



CONTIENE SOLFITI

NON DISPERDERE NELL'AMBIENTE

Litri 0,75 e

13,5 % vol.

Alberto Marsetti is located in the historic center of Sondrio in the Valtellina region of Italy. He is the sixth generation in the Marsetti family to own and operate the vineyards and winery. Though his focus is on Chiavennasca (Nebbiolo, totaling 5.5 hectares), Marsetti also has modest parcels planted to “Brugnola, Rossola e Pignola” used in the DOC Rosso Valtellina. These varietal three cover about 1 hectare of land and are located in the neighboring towns of Chiuro and Berbenno. The wines are terroir driven and show the aromatic complexity, articulated structure and correct, lean body-weight of Nebbiolo.

To the west of the winery runs the small alp-feed Mallero river, and due east of the cellar, is the wine focused commune of Chiuro. Looking north from the facility one can see the last south-facing slope of the Rhaetian Alps, formed 200 million years ago. This slope is a patch work of stone-walled, terraced vineyards ranging in altitude from 200 to 400 meters above sea level. Moving east along this slope, we encounter the DOCG vineyards of Grumello, then Inferno and finishing with Fracia to the far east. DOCG Sassella is situated just west above Sondrio proper.

Up here wine growing is hard work. Before terracing, there were estimations of 1,500 man hours required to work one hectare. Those were hard-won and expensive grapes. Indeed, Marsetti himself calls it “viticoltura eroica,” heroic viticulture. And so the vines too must struggle in the sub-alpine climate. The mountainous terrain yields little topsoil. In fact the topsoil on the slopes and terraces can be very shallow, often less than a half a meter in depth. Formed from the eroding valley side, this pulverized, glacial soil is rich with sand and gravel. It is fast-draining as well. Because of this, the root systems of the Chiavennasca grape must extend down and search for nutrients and water, sometimes encountering bed rock. The spindling fibers of the vine must then “run” along a shear face of living granite, which lay beneath a superficial covering of topsoil.

After de-stemming and pressing, the maceration and fermentation are kept cool, never above 30 degrees, and last about 10 days each. Elevage is completed over in 12 months in 25 hectoliter Slovenian oak casks and french barriques: 40% new, 60% old wood.

Le Prudenze Valtellina Superiore

Marsetti’s “Prudenze” vineyard is located up-slope, directly above his winery, between Sassella and his Grumello parcels. Prudenza is a small plot about 1.5 hectares in total, with the average age of vines of about 20 years. The vineyard is not densely planted. There are about 4,000 vines per hectare here. Pruning is done in January and the again in late August. The fruit is hand harvested in small 5-6 kg. baskets. Sorting is done both during collection and at the winery. Marsetti keeps his yields comparatively low--75 quintals per hectare.

The Prudenze is distinguished by its effluences. The nose is gigantic and pretty, like an Amazonian teenager with a dozen roses in her hand. Rose buds, just ripe raspberries and cherries, the Prudeze’s pallet is all red and magenta. The fragrance streams from the glass articulating additional scents of soft pine, warm tar and peat moss. An incredibly nuanced wine, the Prudenze apparition is always changing: She’s a scarlet phantom seen in a day dream of alpine lore.

Technical Information

Producer name: Alberto Marsetti

Name of wine: Le Prudenze

Size of plot: 1,5 hectare

Bottles produced: 12.000

Age of vines: 6-20 years

Slope, exposure and altitude of plot: Southerly exposure, 200-400 mt

Soil types: Sandy, silty, with mediocre water reserve

of vines per hectare/ yield per hectare: 4000 / 75 quintals per hectare

Vine training system: Guyot

Description of pruning, how often and when: Valtellina classic process, a time per year in January

Average number of bunches per vine: 5-8 per vine

Do you do green harvest: No

Do you remove foliage: Yes, we remove foliage in August

What grown between the vines: Grass and wild flowers

Do you plough? It’s impossible to work between the vines this way

SATYR PICKS

Treatments: Mandipropamid, Folpet, Metalaxil, Zoxamide for mildew. Tetraconazolo and sulphur, cypronidil, fludioxonil for mildew and botrytis cyrenea. 8 time per year, below the average of other firm is about 10 time per year, and we did this from may to September . The most in May month žcause it's raining a lot.

Copper, sulfur or any other type: Copper metallic, Sulfur 20 mg per liter

Pesticides used: Just chlorophirifos, for flavescence

Hand harvesting: Yes

Size of baskets used at harvesting: Plastic baskets, 5-6 kg per baskets
Selection of grapes done at collection or at winery: We select the grapes both in collection and in winery

De-stemming: Yes

Maceration how long what temperature: 10 days, under 30 degrees

Submerge the cap and or pumping over how often: Yes, 3 time per day

Fermentation how long/what temperature: 10 days, under 30 degrees

Yeast type, indigenous or selected: Indigenous

Size of barrel for fermentation, wood or steel: Barrel of 25 hectoliters, Slovenian oak

Malolactic fermentation total/partial, how long: Total about 8 months

After fermentation in what size barrels: 25 hectoliters

Type of wood? : From Slavony for 8 month

% old or new wood?

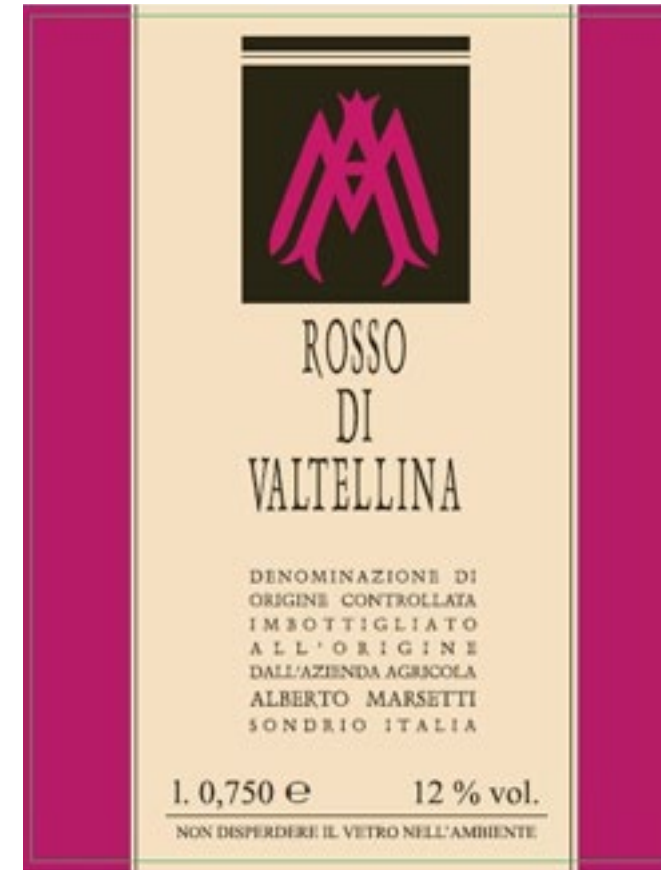
60% old and 40% new

Time in barrel? After the big barrel, oak barriques from france for 12 month

Aging in bottle: 2 years

Name of agronomist: Alberto Marsetti

Name of Oenologist: Alberto Marsetti



Rosso di Valtellina

Definitely the most high-tones of the line up. The Valtellina Rosso DOC shimmers in the light like a gem. With fast moving acidity and an ultra lean frame, the Rosso de Valtellina makes the mouth water. Skin, stem and pip tannins tug gently on the palate, slowing down the wine's dissipation and adding to its lingering finish. Again the fruit is bright red. There is no darkness here. A friendly layer of glycerin rounds out the texture. If Bordeaux is a brick, this is a tiny diamond.

Technical Information

Cru: Berbenno and plot neighbouring Sondrio

Size of plot: 1 hectare

Bottles produced: 12.000

% of grape varieties and name of clones if applicable: 90% Nebbiolo, and the rest Rossola, Pignola and Brugnola grapes

Age of vines: 40 years

Slope, exposure and altitude of plot: Southerly exposure, 300-400 mt

Maceration how long what temperature: 5 days, under 30 degrees

Submerge the cap and or pumping over how often: Yes, 2 time per day

Fermentation how long/what temperature: 5 days, under 30 degrees

Size of barrel for fermentation, wood or steel:

Barrel of 30-50 hectoliters in steel

After fermentation in what size barrels: 30 - 50 hectoliters

Aging in bottle: 2 month