
Balgera Valtelina Rosso DOC

Winery: Balgera

Category: Wine – Still – Red

Grape Variety: 80% Nebbiolo (Chiavennasca), 10% Pignola, 10% Syrah

Region: Chiuro, Valtelina/ Lombardia/ Italy

Vineyard: from lower and higher parts of the vineyards in Valtelina

Winery established: 1885



Product Information

Soil: Decomposed morainic rocks, including granite, serpentine and gneiss

Altitude: 1,000 – 1,300 feet above sea level

Vinification & Yield: The grapes are destemmed, lightly crushed, the fermentation is carried out with indigenous yeasts, the wine is macerated for a total of about 10 days, then spends a year in concrete tank and 10 more years in large Slovenian oak barrels plus 6 more months in the bottle before its release.

Tasting Note: Wine with younger characteristics than Valtellina Superiore, less body but fresh and lively flavor. Strawberry, mineral and herbaceous aromas with fresh, long finish.

Alc: 12 %

Producer Information

Balgera is a boutique winery located in Chiuro, one of the wine growing villages of Valtellina area, in the region of Lombardia. The Valtellina is a very small wine-producing region in the mountains north of Milan, just south of the Alps that borders Switzerland. The winery has a wine history dated back to 1885 when Petro Balgera started the winery. Today, Paolo Balgera is the 4th generation wine maker. He took over in 1983, being only 20 years old. The winery offers classic old world styled highly fragrant Valtellina wines, made from the Chiavennasca variety, also known as Nebbiolo in Piedmont region. Valtellina is a vast mountainous area including few sub-zones. Balgera offers wines from these sub-zones, namely: Sassella, Grumello, Inferno and Valgella. These Valtellina Superiore wines have achieved DOCG status. A special wine called Sforzato is made from dried grapes. This is the region's acclaimed red wine of the highest quality. This wine is elevated to DOCG status in 2001. The vineyards are cultivated on terracing, which are south facing. While protected from cold winds, they allow micro climate within valley for perfect ripening of grapes.