
Balgera Valtellina 450 Rosso di Valtellina DOC

Winery: Balgera
Category: Wine – Still – Red
Grape Variety: 100% Nebbiolo (Chiavennasca)
Region: Chiuro, Valtellina/ Lombardia/ Italy
Vineyard: from a single vineyard in municipality of Chiuro
Winery established: 1885
Feature: Sustainable



Product Information

Soil: Sand and silt. South-east and south-west exposure.

Elevation: 450 meters (1,476 feet)

Age of vines: planted in 1960

Vinification: Manual harvest in last ten days of September. The grapes are destemmed, lightly crushed, the fermentation is carried out with indigenous yeasts in stainless steel tanks with controlled temperature. The wine is aged for 18 months on the fine lees in 5 HL oak barrels, then 36 months in stainless steel and 12 more months in the bottle before its release.

Yield: 70 HL/Hectare

Tasting Note: The concept of the 450 is to be fresh and young without losing the elegance and the balance that are characteristic of Balgeras wines. Pale garnet color. Delicate aromas of plums, ripe cherries and dried herbs. The palate delivers red berries, crushed stones and light spice, developing notes of leather and tobacco. Nice bite of balancing acidity ensures a fresh finish.

Production: 4,300 bottles

Alc: 12.5%

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 (3 million bottles total annual production) 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 Pietro 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 microclimate within valley for perfect ripening of grapes. All the vineyard work is done manually, reaching up to 1,500 hours/ hectare per year.