



Balgera Valtellina Grumello Riserva Valtellina Superiore DOCG

Winery: Balgera

Category: Wine – Still – Red

Grape Variety: Nebbiolo (Chiavennasca)

Region: Chiuro, Valtellina/ Lombardia/ Italy

Vineyard: Grumello, between towns of Sondrio and Montagna

Winery established: 1885

Feature: Sustainable



Product Information

Soil: Sand, silt, granite rock

Elevation: 250 – 450 meters (820– 1,476 feet)

Vinification: Manual harvest in the first week of October. The grapes are destemmed, lightly crushed, the fermentation is carried out with indigenous yeasts in stainless steel tanks with controlled temperature. Maceration for 14 days. Aged for 12 months in stainless steel, 11 years in large Slavonian-French oak barrels plus a minimum of 12 months in the bottle before its release.

Tasting Note: This wine is characterized by its light and fragrant perfume, with a slight violet and strawberry bouquet while its color is brilliant red, which, through aging, tones down to garnet. It is a full-bodied wine.

This wine is named after the 13th Century “Castel Grumello”, an ancient castle which overlooks the valley from its position between Sondrio and Montagna. Total wine growing area: 400 acres.

Production: 2,500 bottles

Alc: 13 %

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.