



Balgera Valtellina Superiore Valgella Riserva DOCG

Winery: Balgera

Category: Wine – Still – Red

Grape Variety: Nebbiolo (Chiavennasca)

Region: Chiuro, Valtellina/ Lombardia/ Italy

Vineyard: Fracia and Pizzamej lots

Winery established: 1885

Feature: Sustainable



Product Information

Soil: Sandy with moderate rock content, mineral-rich soils. South-east, south exposure.

Elevation: 400 – 510 meters (1,312 – 1,673 feet)

Age of vines: planted 1940 - 1960

Vinification: Manual harvest in first ten days of October. The grapes are destemmed, lightly crushed, the fermentation is carried out with indigenous yeasts, the wine is macerated for a total of about 25 days, then spends a year in stainless steel tanks, 12 years in large Slavonian oak barrels, 1 more year in stainless steel plus 12 months in the bottle before its release.

Plant density: 4,600 plants/ ha

Tasting Note: The wine shows more freshness and elegance. Floral and earthy aromas play together in harmony with finely integrated tannins and juiciness. Long finish.

Valgella is largest and the easternmost of the five sub-zones of the Valtellina Superiore DOCG, with cooler climate and mineral rich soils. Total area of wine growing: 338 acres.

Production: 3,000 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.