

VERTIGO VINO BIANCO – DELLAVALLE



Appellation: White wine

Varietals: 30% Sauvignon blanc, 30% Erbaluce, 20% Nascetta, 20% Baratuciat

Notes about the wine: White wine obtained from grapes coming from a specially planted company vineyard having different varieties of white grapes; 30% of this wine is composed of Sauvignon blanc, a French vine recognized throughout the world and known for producing wines with intense fragrances, the remaining portion is formed by three tradition Piedmont vines, each of which was specifically chosen to give “Vertigo” a well-defined and particular characteristic: 30% Erbaluce, well known vine from the Canavese area that provides body and bright acidity; 20% Nascetta, an “up and coming” grape from the Langhe area of Piedmont and especially in the municipality of Novello, it gives elegant, semi-aromatic and long lasting wines; and finally 20% Baratuciat, a recently rediscovered and valued grape from the Valle di Susa area that is able to give fragrant, full-bodied and complex wines.

Vinification: The blend of grapes with vinified with cryomaceration (contact with the skins at low temperature in a carbon dioxide saturated atmosphere).

Tasting notes: This straw-golden yellow colored wine has intense and complex fragrances, good freshness and a powerful structure (14% alcohol).

Presentation of the grower: Agricola Dellavalle, a family of wine makers from Camino, on the hills of Monferrato Casalese (in the province of Alessandria in Piedmont), only produces small batches of wine, carefully selecting the grapes exclusively of its own production, which are then made into wine by combining modern technology with rigid tradition. Our wines stand out for their excellent personality and their intense aromas that can be traced back to the varietal characteristics of the grapes from which they originated.

The firm belief that compels us to intervene as little as possible with the wines in the cellar causes our products to be greatly influenced by the characteristics of that particular year. Our wines are able to age very well thanks to their full-bodied nature, the high concentration of polyphenols and their above average alcohol content. This is why we sometimes wait more than a year before bottling some of our wines.