

PLOZZA



The history of the vineyard began in March, 1919, when 29 year old Pietro Plozza arrived at Tiefencastel railway station with a 50-litre wine barrel, which he managed to roll down to the train with difficulty. He intended to sell wine by the litre to hotels, shops and individuals. In the following years, Pietro Plozza built wineries in Brusio and in Tirano. He bought 12 hectares (about 30 acres) of vineyards and became a wine grower. On January 29, 1973 seven members founded the Plozza SA Company in Brusio. The new head office was subsequently built in Brusio, with an increased stock capacity of up to 2.5 million litres. In 2002 Plozza began to expand its premises, in order to remove the old concrete tanks and make room for new barriques.

Ideal climatic conditions and outstanding soil qualities are the basis for the production of Plozza wines. The grapes reach complete maturity on the sunny slopes of the Veltin, in the Alps of Lombardy, bordering Switzerland. With the combination of the terroir and skilled vineyard and cellar workers, the resulting wines are extra-rich, spicy and robust, yet elegant.

VALTELLINA RISERVA GRUMELLO DOCG

REGION: Lombardia

VARIETAL: 100% Nebbiolo

COLOR: Garnet red

BOUQUET: Typical aromas of dark fruits and hints of almond

TASTE: Robust yet finely structured. An outstanding balance between fruit and wood

AGEING: Several years in oak casks followed by a stabilization period of 4 to 6 months in wooden vats

FOOD PAIRING: An excellent accompaniment to hearty meat dishes and pasta

SERVING TEMP: 68° F (20° C)

