

Italian wines in the world: Nino Negri's Sforzato di Valtellina DOCG

scritto da Giovanna Romeo | 19 Novembre 2021



SFURSAT
Carlo Negri



Nivo Negri

During this tasting we have met Valtellina in an intimate journey between slopes and terraces, among alpine landscapes that take the arcane name of Inferno. Inferno is an historical area, as impervious as it is rich in strength and warmth, which finds the vine making a heroic journey that perpetuates the great sense of precariousness of the territory.

A succession of dry stone walls and vineyards like deciduous, supported by a ground that seems to slide towards the valley. A place that gives a lot in return, the substance of a taste that conveys effort and passion, but also harshness, time, waiting. The results are concentrated in the sip of Sfursat Carlo Negri, a wine made to perfection in an ordered sequence of steps: manual harvesting, drying, vinification, maturation and refinement.

Sfursat promises to become wise with aging, it's a length of a palatal caress wrapped in a concert of fruity and floral symphonies, oriental spices and autumn memories, leather, soil and undergrowth. A slender ripe tannin in an excellent caudalia.

This wine should be enjoyed in moments of inner peace, accompanied by a good Milanese risotto with ossobuco.

Company Profile

Founded in 1897, Casa Vinicola Nino Negri is a point of reference for viticulture in Valtellina. Located in the heart of Chiuro, in a 15th Century Palace rich in history and charm, it offers its visitors the chance to explore the fascinating historic cellars that wind their way from the palace into the town's underground basements. The elegant wines tell us of its strong connection with the territory. The great attention to quality and the uniqueness of every single vineyard are confirmed by the centuries-old winemaking tradition of the winery. Guided tours and tastings by reservation.

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