

# 2022 Nino Negri Valtellina Superiore DOCG Quadrio

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## About

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This wine owes its name to the 15th century fortified palace called “Castello Quadrio di Chiuro”, home of the Nino Negri winery, built for Stefano Quadrio, governor of Valtellina in the 15th century. The wine represents a perfect marriage between the austerity of Nebbiolo and the international touch of Merlot. The Merlot cultivated on the terraces in Valtellina is characterised by very sweet fruity notes and soft, velvety tannins that manage to soften the Nebbiolo, providing a different expression of Valtellina Superiore characterised by its immediacy and drinkability.

## Terroir

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The vineyards are south-, south-east, and south-west facing lying at altitudes of between 900 and 1600 feet above the sea level. The type of soil features shallow, sandy loam with low fertility, contained by dry-stone wall terraces.

## Vinification

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Grapes are allowed to hang until ultra-ripe and are finally harvested in early to mid October. The wine is traditionally vinified seeing 10 days of maceration on the skins followed by a cold fermentation in stainless steel. The wine is matured for 18 months in large French and Slavonian oak vats prior to bottling.

## Tasting Notes

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**Garnet hue with ruby highlights; pronounced, ethery nose with delicate aromas of berry fruit and a grassy note with hints of raspberry jam, roses, and violets. Full, dry, vigorous palate with elegant tannins.**

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## Food Pairing

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**Game, roast red meats, mature cheeses**

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## Appellation

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Valtellina Superiore DOCG

## Winemaker

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Danilo Drocco

## Grape Varieties

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90% Nebbiolo, 10% Merlot

## Sizes Available

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750 ML