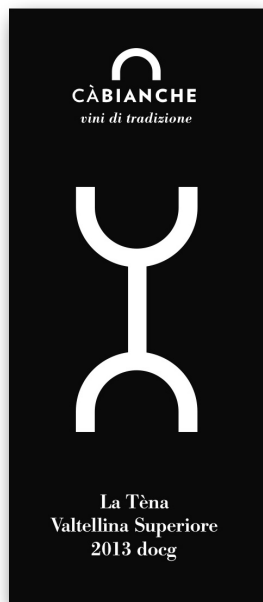




Ca' Bianche "La Tèna", Valtellina Superiore 2014



REGION	DOCG VALTELLINA SUPERIORE
GRAPES	90% Nebbiolo, 10% Pignola and Rossola
VITICULTURE	Organic Agriculture. 650 meters above sea sullivello two km from Tirano. Yield: 7 tons/ha.
VINICULTURE	Fermentation in temperature controlled tanks. Daily extraction. Aged 12 months in barrels, 6 months in stainless steel and 1 year in bottle prior to release.
SOIL	Gravel and sand
ALCOHOL	13%

"The passion for the vineyard and work in the fields I inherited from my grandfather since I was little taught me to get up early in the morning to go to work with him."

In 2007, at age 27 I decided to give up work in neighboring Switzerland and dedicate myself to my passion; my land. So I withdrew my small family business, and went to work on just a hectare of vineyard and a hectare of apples. Since the first day I went to work with pride and the desire to make high-quality things. Hence, my company.

I grow about 4 hectares of apple orchards and two vineyards. My artist's intent was immediately clear: do something important for this area full of harshness that does not give you anything without effort, but if you work with passion you will gain much satisfaction. So from my little vineyard, I decided to cultivate the best of this land. Working it based on quality and not quantity, I decided to build a winery and do a little wine, but a great wine!

The winery is located at an altitude of 750 meters on the Rhaetian side of the Alps 2 km from Tirano in the hamlet of Baruffini. The particular exposure, the many hours of light and a very high temperature swing during the months of October and November are an advantage for the production of wine. Aging in large and small oak barrels, with a subsequent refining in stainless steel and then bottled, born after 5-6 years of hard work are two very high quality wines, that only the Nebbiolo grape variety and the land where I was born know how to give."

— David Bana, Winemaker Ca' Bianche
