

PLOZZA



The story of the vineyard started on March 19, 1919, when 29 year old Pietro Plozza arrived at Tiefencastel railway station with a 50-litre wine barrel, which he managed to roll down the train - not without difficulty. His aim was that of selling 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 founding members set up 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 it's premises, so as 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 Veltlin, in the Alps of Lombardy, bordering Switzerland. With the combination of the terroir and skilled vineyard and cellar workers, the results are extra-rich, spicy, robust, yet elegant wines.

N°1 - NUMERO UNO

REGION: Lombardia

VARIETAL: 100% Nebbiolo

COLOR: Ruby red

BOUQUET: Seductive notes of raisins and plum compote enriched by hints of cloves and pepper

TASTE: Snappy, yet fully mature tannins with stirring notes of plum, vanilla, cinnamon, apple compote and pepper. A zesty, bold, and respectable wine with a long-lasting finish

AGEING: The grapes are left to dry for 3 months as done with Amarone

FOOD PAIRING: Seafood risottos; richly flavored fish such as salmon and eel; white meats such as veal or chicken

SERVING TEMP: Room Temperature: 68° F (20° C)

