

# 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.

## Nº1 - 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: 68° F (20° C)

