



Inferno Fiamme Antiche

The Valtellina Superiore Inferno Fiamme Antiche DOCG speaks to us of granitic rock heated in the sun, soaring up into the air like a flame, filling our nostrils with its heady fragrance.

The warmth is the secret of the perfect ripening of the grapes, which come exclusively from steep, sun-drenched slopes in the municipality of Poggiridenti.



Appellation:
Grapes:
Vineyard:
Altitude:
Maceration:
Ageing:
Alcohol:

Valtellina Superiore DOCG
Chiavennasca (Nebbiolo) 100%
With grass, South exposure
450 m a.s.l.
104 days in wooden vats 50 hl
15 months in big barrels 50 hl, stainless steel, bottle
13.5%

Reviews

VINTAGE 2022
Vinous – 92

VINTAGE 2019
James Suckling – 93

VINTAGE 2017
Wine Enthusiast – 90
Wine Spectator – 94

VINTAGE 2022**Vinous – 92**

The 2022 Valtellina Superiore Inferno Fiamme Antiche is bright and nicely sculpted. Orange peel, mint and white pepper give this vibrant Valtellina Superiore tons of sizzle. High-toned aromatics, deep mineral inflections and a long, sustained finish round out this mid-weight, drop-dead gorgeous Inferno.

VINTAGE 2019**James Suckling – 93**

Layered and vibrant dark fruit profile with blueberries, strawberries, sweet violets and some peppery notes. Sucrosity on the palate with a medium body, silky tannins and a savory finish showing black olive flavor. Drink or hold.

VINTAGE 2017**Wine Enthusiast – 90**

Subtle aromas recalling new leather, sun-warmed flint and dried Alpine herb mingle together in the glass along with a whiff of forest floor. Firm and linear, the elegantly structured palate offers dried cherry, star anise and a mineral note of wet stone alongside taut, refined tannins.

Wine Spectator – 94

A graceful, mineral-driven red, with seamless integration of the firm, fine-grained tannins and concentrated flavors of ripe raspberry, star anise, Earl Grey and red licorice. Light on its feet, this red boasts complexity and depth. Drink now through 2030. 500 cases made, 150 cases imported.