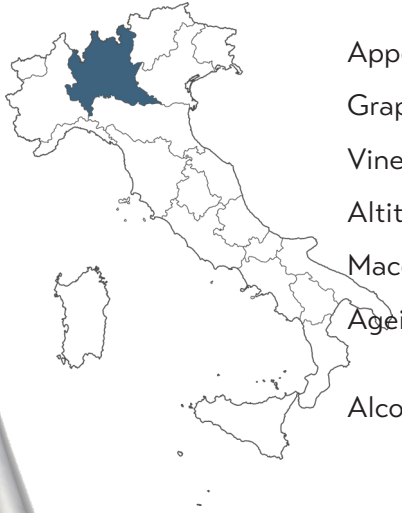




Sassella Nuova Regina

The Valtellina Superiore Sassella Riserva Nuova Regina DOCG shows you how exciting a red wine from the Valtellina can be if you have the good fortune to enjoy it when it has been given all the the right waiting time.

Its quintessential simplicity surprise you for its wonderful cleanliness and freshness in the mouth and, thanks to the versatility of Nebbiolo from the Alps, it brings out its best on tables around the world.



Appellation:	Valtellina Superiore Riserva DOCG
Grapes:	Chiavennasca (Nebbiolo) 100%
Vineyard:	With grass, South-East exposure
Altitude:	450-550 m a.s.l.
Maceration:	89 days in wooden vats 50 hl
Ageing:	34 months in big barrels 50 hl, concrete, bottle
Alcohol:	13.5%

Reviews

VINTAGE 2018
 Vinous – 90

VINTAGE 2016
 James Suckling – 95
 Wine Spectator – 92

VINTAGE 2013
 Vinous – 93
 Wine Advocate – 95
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VINTAGE 2018**Vinous – 90**

The 2018 Valtellina Superiore Sassella Riserva Nuova Regina is a very pretty, delicate wine. Sweet dried cherry, tobacco, cedar and dried herbs all show the gentle patina of age. I find the 2018 just a bit light on the mid-palate. That leads me to think it is best enjoyed over the near term.

VINTAGE 2016**James Suckling – 95**

Intense floral nose of red and dark fruit, with a slightly peppery, almost meaty character. There is a lot of stony minerality. Tight-knit structure with fruit and acidity that are crisp and zesty, ripe tannins, a velvety texture and a medium body. Good cherry fruit finish. Drinkable now, but best from 2026.

Wine Spectator – 92

Shows a zesty, fragrant layer of milled pepper and chopped rosemary accenting flavors of cherry, raspberry and leather. This red's detailed flavor range is integrated with bright acidity and firm, fine-grained tannins. Best from 2025 through 2030. 500 cases made, 75 cases imported.

VINTAGE 2013**Vinous – 93**

The 2013 Valtellina Superiore Sassella Riserva Nuova Regina is quite delicate in its first impression. Red fruit, mint, orange peel, rose petals and cinnamon linger on the nose. Ethereal, weightless and classy to the core, the Nuova Regina is not a huge wine, but silky aromatics extend the mid-palate and finish nicely.

Wine Advocate – 95

A release of about 6,000 bottles, the Ar. Pe. Pe. 2013 Valtellina Superiore Riserva Sassella Nuova Regina draws its fruit from terraced vineyards delineated by rocky drywalls. The vines are at least 50 years old and planted in friable metamorphic rock or gneiss shaped by glaciers. This wine is made in a highly traditional manner with extended skin maceration in oak casks, and all the harvest work is done by hand. This is a true beauty with enormous finesse and a deep well of aromatic nuances that center around wild berries, blue flowers and iron ore. The wine is carefully aged with fine and silky tannins. It tastes great, so if you have a bottle you can drink it now or wait longer if that is your pleasure.

Wine Enthusiast – 96

Loaded with finesse and energy and still youthfully austere, this linear, structured red offers tart cranberry, blood orange and star anise sensations. A vein of salty mineral provides the backdrop while fine-grained tannins provide elegant structure and support. Racy acidity keeps it balanced. Give it time to fully develop and blossom into even more of a beauty. Drink 2025–2035. — Kerin O'Keefe

VINTAGE 2013

Wine Spectator – 92

A spiced red, with ground anise, white pepper and sandalwood winding through the creamy range of wild strawberry, dried fig and iron notes. It's medium- to full-bodied, with chewy tannins wrapped in the silky texture and lightly mouthwatering acidity. Drink now through 2028. 500 cases made, 175 cases imported.