



## Sassella Stella Retica

Valtellina Superiore Sassella Stella Retica DOCG – it’s almost a tongue twister, but then so too is the first sip: tense enough to capture and still astonish you, yet smooth enough not to catch you unprepared.

Long maceration can do wonders also for young wines, which year after year will amaze you with their innate ability to evolve.



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

**Valtellina Superiore DOCG**  
**Chiavennasca (Nebbiolo) 100%**  
**With grass, South-East exposure**  
**400-550 m a.s.l.**  
**102 days in wooden vats 50 hl**  
**15 months in big barrels 50 hl, concrete, bottle**  
**13.5%**

Reviews

**VINTAGE 2022**  
 Vinous – 92

**VINTAGE 2019**  
 James Suckling – 92  
 Wine Advocate – 94+

**VINTAGE 2017**  
 Wine Enthusiast – 94  
 Wine Spectator – 92

**VINTAGE 2022****Vinous – 92**

The 2022 Valtellina Superiore Sassella Riserva Stella Retica is an absolute delight. Aromatic and vibrant, with terrific presence, the 2022 is all class. Dark red/purplish fruit, blood orange, pomegranate and orange peel are all sculpted in the glass. This is such an elegant and polished wine.

**VINTAGE 2019****James Suckling – 92**

Restrained geraniums, red currants and red pepper on the nose. The attack is quite soft, with a medium body, velvety tannins and tight, crisp acidity. Lacks a bit of complexity at the moment, but good substance for aging and forthright Valtellina character. Drink or hold.

**Wine Advocate – 94+**

The Ar.Pe.Pe. 2019 Valtellina Superiore Sassella Stella Retica shows a dry aroma of graham cracker or sawdust that takes a minute or two to lift. The bouquet then veers toward a pretty interlude of cassis, forest fruit, or dried blueberry that then segues to chalky tannins that are a little more astringent in the Stella Retica. That extra structure sets this wine up for a pairing with stewed meats with juniper berry and bay leaf. Production is 26,050 bottles.

**VINTAGE 2017****Wine Enthusiast – 94**

Fragrant and loaded with finesse, this lovely red opens with heady aromas of woodland berry, wild rose and camphor. Lithe and delicious, the elegant palate offers juicy red cherry, crushed strawberry, baking spice and a tangy mineral note suggesting granite. It's well balanced, with polished tannins and fresh acidity. Drink through 2032.

**Wine Spectator – 92**

A bright and minerally red, with a well-spiced overtone of anise, white pepper and graphite, this features taut, integrated tannins and flavors of wild cherry and strawberry, cured tobacco and slate that linger on the creamy finish. Drink now through 2028. 3,200 cases made, 1,125 cases imported.