

Ascesa Valtellina Superiore Ris Sassella Scialesc

THE FACTS



COUNTRY: Italy

REGION: Lombardy

APPELLATION: Valtellina

CEPAGE: 100% Nebbiolo

WINEMAKING: Spontaneous fermentation without the use of selected yeasts, followed by a 25-day maceration on the skins.

ALCOHOL BY VOLUME: 13.0%

AGING: French oak tonneau (3rd passage) for 24 months

ANNUAL PRODUCTION: 100 cases

THE STORY

Founded in 2018, Ascesa is the vision of four friends dedicated to crafting Nebbiolo from the dramatic terraces of Valtellina. The name means “ascent,” reflecting both the rugged alpine landscape and the ambition behind these wines. In this remote valley between Lake Como and the Swiss border, vines cling to steep, sandy slopes in one of Italy’s most extensive terraced vineyard regions, with a history dating back to pre-Roman times. Grapes grown across varying altitudes and exposures create a vibrant, everyday expression of Nebbiolo. Winemaker Fabrizio Testa, one of the founders, guides the wines with spontaneous stainless-steel fermentation, preserving the purity of the fruit and the character of each vineyard shaped by altitude, rocky soils, and dramatic mountain temperature shifts.

THE ADJECTIVES

AROMAS / FLAVORS: Cherry, raspberry, violet

MOUTHFEEL: Softness, the silkiness of mature tannins, elegant acidity

THE SELLING POINTS

SUSTAINABILITY: Minimal Intervention / Augmentation, Natural Fermentation

PAIRINGS: Roasted meats, porcini mushrooms, and aged alpine cheeses

