



ABOUT THE PRODUCER

Dirupi is the creation of Davide Fasolini and Pierpaolo Di Franco, two of Italy's most dynamic and talented young winemakers. Nestled in the Valtellina region of Lombardy, near the Swiss border, their passion for winemaking is evident in every bottle they produce. Valtellina is a unique area, distinguished by its special climatic and geographical features. Located in the heart of the Alps, the region enjoys a south-facing exposure that provides the vineyards with optimal sunlight and warmth—essential for cultivating Nebbiolo grapes. Davide and Pierpaolo share a deep connection that dates back to their childhood, when they played basketball together. Their paths crossed again at university, where they discovered a shared passion for winemaking. Despite financial hurdles and the absence of family vineyards, their unwavering determination and belief in Valtellina's potential spurred them on. Combining forces and scraping together the necessary funds, they leased a few vineyards and set out to turn their dream into reality. Today, Dirupi stands as a testament to their hard work, dedication, and the exceptional wines born from the heart of Valtellina.

[Read more - www.dirupi.com/](http://www.dirupi.com/)



IN THE VINEYARD

ORGANIC BIODYNAMIC PRACTICES

Certified Organic

TOTAL AREA UNDER VINE

7 hectares, split into 18 plots

LOCATION OF VINEYARDS

Grumello and Inferno

SOIL DETAILS

Combination of sand, silt and clay

GRAPES

Nebbiolo



IN THE CELLAR

WINEMAKER

Davide Fasolini & Pierpaolo di Franco

YEAST UTILIZED

Organic yeasts specifically selected from local surroundings

FILTRATION STABILIZATION

Paper filters are used to filter all wines, no stabilization agents are used

FERMENTATION & AGING VESSELS

Fermentation and aging in stainless steel and a combination of steel and neutral French oak barrels (225L, 500L, 20HL and 35HL)



ADDITIONAL NOTES

WINEMAKING STYLE

Davide and Pierpaolo are dedicated to capturing the essence of their homeland, emphasizing the unique flavors and body profiles that stem from fruit sourced from plots at varying elevations.

WINES PRODUCED

Rosso di Valtellina 'Ole', Valtellina Superiore, Valtellina Superiore Grumello 'GESS', Valtellina Superiore Inferno 'GUAST', Valtellina Riserva Dossi Salati, Valtellina Sforzato 'Vino Sbagliato'

TOTAL PRODUCTION

Depending on the vintage, roughly 35,000 bottles

