



## Proodos: the continuation

It is a celebration of the Stratta family, who have carried on the tradition with dedication and passion.



**Grapes:** 100% Nebbiolo (locally known as Prünent). From the vineyards of Formarco, at the entrance to the Anzasca Valley, at the foot of Monte Rosa, and from the vineyards of Trontano, at the entrance to the Vigizzo Valley.

**Exposure** | | Formaco: south - south east.  
Trontano: south-southwest.

**Altitude** | Formaco: 360-405 meters above sea level.  
Trontano: 380-420 meters above sea level.

**Average age of vines** | 15-20 years.

**Harvest** | Strictly manual in 18 kg crates.

**Serving temperature** | Between 16 and 18 degrees Celsius.

**Alcohol content** | 14% vol.

**Vinification** | Following destemming, selected neutral yeasts are inoculated. Fermentation and maceration, lasting approximately two weeks, take place in temperature-controlled steel tanks.

After racking, the wine remains in contact with the fine lees for about 9 months, again in steel tanks, followed by aging in large 20 hl oak barrels for 12 months.

Further refinement in the bottle for at least another 4 months.

Malolactic fermentation occurs spontaneously and clarification takes place naturally without any technological intervention.

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Most of the vines are cultivated using the **Guyot method**. The exception is Formarco, where a small portion of the vineyard is cultivated using the **pergola method**, more commonly known in these areas as “**topia**.”

Here, the vines form true works of natural and human architecture: supported by local stone, commonly known as “**sghensce**,” and clinging to small stone terraces. This requires the exclusive work of man, without the use of machines.

Proodos is the purest expression of Nebbiolo from Valdossola.

100 x100 Prünent is the natural evolution not only of a dream but of a project that has deep roots in the territory and aims to convey them, even through time, in the glass. The color is ruby red with garnet reflections: a symbol of human care throughout the seasons. The nose is immediately captured by a bouquet that transports you to high altitudes with evident notes of ripe berries and sweet spices. The palate reveals all the harmony and elegance of Nebbiolo. It envelops the palate, balancing ripe fruit such as black cherry with the freshness and balsamic notes of the mountains. The tannins are fine and elegant, making Proodos ready to be enjoyed and appreciated today and for many years to come.