

# *Colline Novaresi Nebbiolo bio Gratus 2018*

## *Denominazione di Origine Controllata*

### **Production Area**

The wine is entirely produced with grapes coming from the vineyard called Vigna Cristiana, located in the Traversagna region, in the municipalities of Boca and Prato Sesia, in Alto Piemonte.

### **Grape varieties**

Nebbiolo 85% - Vespolina 15%

### **Growing method**

Vigna a Guyot e a Silvoz

### **Age of the vines**

35 years

### **Area**

3 hectares

### **Soil profile**

Volcanic porphyry

### **Yield per hectare**

40 q/ha

### **Wine processing and production**

The grapes, grown according to organic methods, are harvested with the elimination of bunches and berries that have not completed the ripening process to perfection. After the pressing and the fermentation, which lasts for 7-9 days, the wine is decanted into a steel tank and then subjected to subsequent rackings to eliminate the lees. The wine is then aged for a further 12 months in 25 hectoliter oak barrels and then bottled.

### **Organoleptic characteristics**

#### *Colour*

The color is an intense ruby red.

#### *Nose*

The nose is complex, fruity with notes of raspberry and the characteristic peppery note of Vespolina.

#### *Taste*

Tannins are present but not prevalent; the wine is balanced, with good persistence and great elegance despite its young age.

Full-bodied and structured. Harmonic.

Excellent aging prospects.

### **Chemical characteristics**

Alcohol content 13 % vol.

### **Bottles**

6200

### **Food pairings**

Gratus pairs perfectly with first courses, especially risotto, and savoury meat based main courses; to try with game and medium-aged cheeses.

### **About Podere ai Valloni**

Podere ai Valloni is a historical estate in Alto Piedmont, the first registered producer of Boca DOC since 1980. The vineyard, managed under certified organic farming, is rooted in the rocks of the Valsesia Supervolcano, porphyries with a characteristic red-purple color which give the peculiar characteristics of elegance and minerality to the wines. Wines that are produced exclusively with our own grapes with a deliberately very low yield per hectare, favoring quality over quantity.

