

Colline Novaresi Nebbiolo BioGratus 2018

Denominazione di Origine Controllata

Production Area

The wine is exclusively produced with grapes of the vineyard called "Vigna Cristiana", placed in Traversagna region, in Boca and Prato Sesia villages.

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| <u>Grape Varieties</u> | Nebbiolo 85% - Vespolina 15% |
| <u>Vineyard's age</u> | 35 years |
| <u>Vineyard's area</u> | 3 hectares |
| <u>Soil profile</u> | Volcanic porphyry |
| <u>Farming method</u> | Guyot and Silvoz systems |
| <u>Results</u> | 70 q/ha |

Wine Processing and Production

The grape, grown accordingly to the organic agriculture methods, is harvested by selecting and eliminating the unripe bunches and grapes. After the pressing and a 7-9 days fermenting process, the wine is poured in stainless steel containers and repoured in order to eliminate the dregs. The wine, aged for 8 months in traditional oak barrels (2500 lt), is bottled after filtering in the Ai Valloni Estate.

Organoleptic Characteristics

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| Colour | ruby red |
| Bouquet | fruity with scents of raspberry, very fine bouquet with the typical spicy notes of the Vespolina grape |
| Taste | softly tannic, equilibrated and harmonic. Very elegant. Persistent and well structured Good ageing capacity |

Chemical Characteristics

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| Alcohol content | 13 % vol. |
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| <u>Bottles</u> | 6200 |
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Food combining

First courses, especially risotto; red meats, salami, wild game and cheeses

