COLLINE NOVARESI DOC VESPOLINA “NINA”

PRODUCTIONA AREA: Our Vespolina vineyard is located in the area called "Pianazze", covering a total area of approximately 7000 m2. The soil is composed of a superficial layer of clay and silt which are replaced by sand and stones in the deeper section. The exposure is optimal in this area, the sun and the breeze coming from Monte Rosa translate into an ideal climate for the ripening process of the grapes. Year of planting: 2001.

VARIETY: 100% Vespolina, grown with the Guyot pruning system.

VINIFICATION: grapes are harvested by hand using baskets of approximately 20kg each, between mid-September and the end of the month. The bunches are entirely destemmed, and the alcoholic fermentation is carried out by native yeasts in concrete tanks for approximately 4/5 days. Two soft pump overs per day during the maceration period allowed the fermentation cap to always remain well moist and fragrant. The short maceration is aimed at obtaining and enhancing the typical and varietal expressions of this variety. It is then drawn off with the must still in fermentation, once fermentation is over the winter decanting follows for clarification, until bottling, which usually takes place in the months of April or May of the year following the harvest.

TASTING NOTES

COLOR: Intense red with violet reflections, brilliant.

BOUQUET: Intensely vinous, with notes of red berries and white pepper spices.

TASTE: Dry, full-bodied and persistent with a pleasant bitter finish, which enhances the fine spices typical of this variety.

FOOD PAIRINGS: Typically paired with local cured meats and cheeses, the good acidity and tannic structure make it perfect for refreshing the mouth between one tasting and another.