

A FRO DI TE

colline novaresi DOC
vespolina

red



Vineyard: The San Giuseppe Vineyard in the town of Sizzano, Noche and San Giuseppe regions for a total of 0.5 Ha. Facing south-south/west. Acidic clayey/sandy soil

Grapes: 100% Vespolina, locally known as Ughetta.

Grape yield per hectare: 6,000 kg

Wine-making: manual harvest in crates during the last ten days of September. Stripping and fermentation on the skins, maceration in stainless steel vats for 5-6 days at a controlled temperature with pumping-over every eight hours. Malolactic fermentation in stainless steel vats in December/January.

Maturation and bottling: maturation in stainless steel vats for 9 months. Bottling at the end of the summer. Ageing in bottles for three/four months.

Organoleptic characteristics: clear, ruby red color with hints of purple in the young wines; intense, fine fragrance with a wide opening to macerated rose, continuing with fresh fruit and fine spices, such as pepper and cinnamon. On the palate, it is intense, dry, with hints of red fruits and rounded with a discrete degree of acidity, very persistent and pleasantly slightly bitter aftertaste.

Food and wine pairings: this wine can be drunk throughout the meal; it elegantly accompanies appetizers, Salam della Duja – a soft mild salami from the Italian Piedmont region, Fidighina – a cooked pork salami, first courses and second courses based on white meat and is excellent with fresh water fish.

Serving temperature: 18 – 20°C.

Optimal ageing: it is ready to drink during the first year, it evolves well over the next two years.