



COLLINE NOVARESI DOC ROSSO

2017 2020 2021 2022

TYPE

Red wine

CLASSIFICATION

DOC

GRAPE

Nebbiolo & Vespolina

AGING

- 6 months in wood
- 3 months in a bottle

ALCOHOL / ABV

12,5% - 13,5%

UNIT

- Half / Demi (37.5 cl)
- Standard (75 cl)



COLLINE NOVARESI DOC ROSSO

TECHNICAL SPECIFICATIONS

CLASSIFICATION	Controlled Designation of Origin (DOC)	
TYPE OF TERRAIN	Morainic - Alluvial	
GRAPE VARIETY	<i>Nebbiolo & Vespolina</i>	
PRUNING METHOD	Classic Guyot	
ALTITUDE	280 m above the sea level	
LOCATION	South - South/East	
VINEYARD SURFACE AREA	Nebbiolo - 17,4 Ha	Vespolina - 1,85 Ha
PLANTING DENSITY PER HA	Nebbiolo - 3472	Vespolina - 3472
GRAPES YIELD PER HA	Nebbiolo - 80 hl	Vespolina - 85 hl
AVERAGE AGE OF VINES	Nebbiolo - 12 years ↓ the oldest - 1976 the youngest - 2022	Vespolina - 6 years ↓ the oldest - 2015 the youngest - 2017

HARVEST PERIOD Nebbiolo is harvested in late autumn, when the vineyard hills are enveloped by fog: it seems that is where the grape variety got its name from. (the word «nebbia» means fog or mist in Italian).
Vespolina is usually harvested in the last 10 days of September or at the beginning of October depending on summer weather.

VINIFICATION Natural fermentation in steel at a controlled temperature, malolactic fermentation in steel and stabilisation in cold.

AGING AND REFINEMENT · 6 months in wood
· 3 months in a bottle

FEATURES

ALCOHOL / ABV 12,5% - 13,5% Vol.

RESIDUAL SUGAR Traces

TOTAL ACIDITY 5,5 - 6 g/l

ORGANOLEPTIC EVALUATION

COLOR Brilliant ruby red

AROMA · Intense and persistent
· Berries

TASTE · Soft and balanced
· Full-bodied, persistent with tannic taste
· Sweet and fruity

DRINKING TEMPERATURE 16/18 °C

MATCHING FOOD · Wine for all dishes
· Local appetizers or «antipasti di terra»
· White meat
· Medium-aged cheeses

BOTTLE 750 ml