

COLLINE NOVARES D.O.C. VESPOLINA 2022



Vespolina is wine produced in the north-east of Piedmont, typical of this region. Recent studies have combined this wine with Nebbiolo, whose blend has always provided a valid contribution, giving color and softness. This wine is made exclusively from Vespolina grapes grown in our vineyards with the biodynamic method in harmony with nature and tradition. There are many versions of the origin of its name, including the one that attributes it to the fact that the grape is very sweet and attracts wasps.

VEGAN CERTIFIED WINE

VINIFICATION: Crushing of the grapes and settling in the tank. 15% remains whole with stalk so as to ensure the start of an intra-cellular fermentation with partial carbonic maceration. This procedure allows to enhance the bouquet; the reduction of oxygen forces the grape cells to switch to anaerobic metabolism, also raising the aromatic profile. This type of fermentation allows the vespolina to detect the rotundone, present in the grape skin that acts as an aromatic precursor for the development of this spicy note that many have always linked to Syrah. Fermentation is regulated by cadenced pumping over and delestage; the latter is a technique that involves the temporary separation of the must-wine from the pomace, to enhance the faster extraction of coloring substances and polyphenols. After 5-6 days of fermentation, the must / marcis immediately separated, with soft pressing, so as to avoid excessive extraction of tannins that are difficult to lighten in the refinement in stainless steel only that follows this wine.



Colour - intense ruby red with violet reflections

Taste - fresh but at the same time soft, harmonious, with a pleasantly bitter aftertaste and aromatic persistence

Bouquet - intense, elegant, spicy and peppery, rich in floral notes of violet

Alcoholic content – 12,5% vol.

Grape variety - 100% Vespolina

Pairing - recommended with red and white meats and traditional Novara dishes