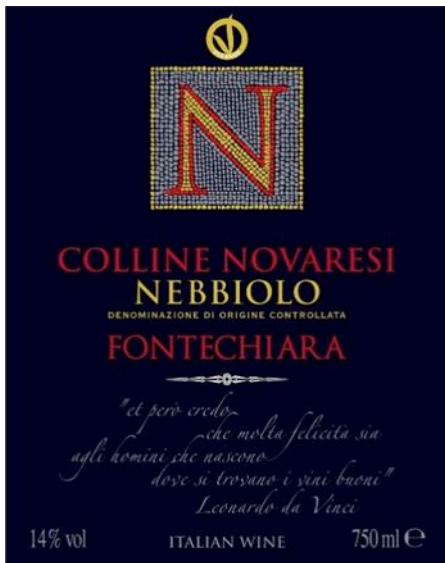


the wine trust

HERITAGE • TRADITION • CRAFT



Background

Winery: Cantina Fontechiara

Country: Italy

Region: Piedmont – Colline Novaresi

Established: 2000

Total Production: 1,500 cases

Description: Fontechiara is a family-run winery in northwest Piedmont's Colline Novaresi. About an hour from Milan, the revitalized 3 hectare estate is planted solely to Piemontese varietals such as Nebbiolo and Vespollina. The winery uses primarily organic vineyard inputs, rigorous yield management, strict grape selection and purposely restricted annual production volumes to craft beautiful, artisanal wines that are outstanding reflections of their native terroir.

Wine Notes – 2017 Colline Novaresi DOC Nebbiolo

Fontechiara's Nebbiolo is made from estate-grown grapes planted in the eastern edge of the Colline Novaresi of northeastern Piedmont. Sited in the foothills of the Alps, about an hour from Milan and Turin, the Colline Novaresi, along with its neighboring DOCs in the Alto Piemonte (Gattinara and Ghemme), has become internationally renowned for producing elegant, nuanced and long-lived renditions of Piedmont's classic varietals, particularly Nebbiolo. Unlike Barolo and Barbaresco, their powerful and brooding siblings to the south, which are grown in calcereous marl, the volcanic, iron-rich soils of the Colline Novaresi and its more variable climate produce complex, floral, earthy wines with lively acidity that are equally capable of extended aging.

Technical Specifications

Varietal Composition:	100% estate-grown Nebbiolo (Bogogno Vineyard)
Vineyard Region:	Colline Novaresi (northwest Piedmont)
Production Volume:	650 cases
Vineyard Characteristics:	320 meters above sea level with a substrate acid and rich in iron with little limestone, southeast facing vines
Vine Age:	25-years old on average
Winemaking / Vinification:	Vineyards farmed with organic fertilizer, no chemical herbicides, reliance on weeding and clipping, hand-harvested grapes Vinification according to the lunar calendar (no operations performed during full moon, racking and bottling only during waning moon, etc.), fermentation in stainless steel tanks (10-12 days on skins) using native yeast followed by 2 month malo Aged 2 years minimum in 2500L Slavonian oak barrels, filtered with large mesh cardboard filters, minimal sulfites used, no other preservatives. Vegan certified.
Alcohol / Volume:	13.5%
Residual Sugar:	<1.0 g/L