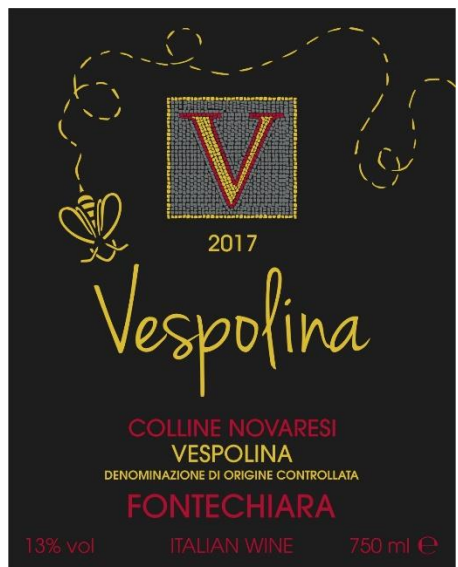


the wine trust

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 Vespollina

Fontechiara's Vespollina is made from estate-grown grapes planted in the extreme eastern edge of the Colline Novaresi of northeastern Piedmont. Sitting at the edge of the Alps, about an hour from Milan and a similar distance from Turin, the Colline Novaresi, along with its neighboring DOCs in the Alto Piemonte (Gattinara and Ghemme), has become internationally renowned for producing elegant and nuanced wines from some of Piedmont's indigenous varietals. Vespollina is a native Piemontese cultivar, thought to be an offspring of Nebbiolo. Often used as a blending grape to mellow the power and intensity of Nebbiolo and lend notes of wild flowers and tea leaves to a blended wine, in the Alto Piemonte, it is sometimes bottled alone, producing medium-bodied floral, aromatic wines with soft tannins, spicy notes and lively acidity.

Technical Specifications

| | |
|------------------------------------|---|
| Varietal Composition: | 100% estate-grown Vespollina |
| Vineyard Region: | Colline Novaresi (northwest Piedmont) |
| Production Volume: | 350 cases |
| Vineyard Characteristics: | 320 meters above sea level with a substrate acid and rich in iron with little limestone, extreme eastern end of DOC |
| Vine Age: | 20 years old |
| Wine-Making / Vinification: | Vineyards farmed with primarily organic fertilizer, no chemical herbicides of any sort and 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 malolactic fermentation Aged 3-4 months in 2500L French oak barrels and 225L French oak barriques, filtered, minimal sulfites used, no other preservatives. Vegan. |
| Alcohol / Volume: | 13.0% |
| Residual Sugar: | <1.0 g/L |