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# VESPOLINA D.O.C.

**Classification:** Colline Novaresi D.O.C.

**Variety:** 100% Vespolina.

**Provenance:** High Piedmont, in Romagnano Sesia vineyard.

**Altitude:** near 300mt, exposure south-east, south-west.

**Vine growing:** guyot

**Harvesting method:** manual harvest in perforated crates for a good ventilation of clusters. Crates are moved to cellar, and clusters immediately put in stemmer-crusher.

**Vinification and maturing:** After the harvest, rigorously manual, the grapes are pressed and crushed and the grape stalks removed. Then the must is sent to a stainless steel steeper where the fermentation takes place at the controlled temperature of 28° for 7-8 days. The malolactic fermentation takes place in stainless steel tanks. Bottled in September after the harvest is released after a rest in the bottle of minimum 5-6 months.

**Alcohol content:** 12%

**Organoleptic characteristics:** ruby red color, intense and peppery aromas, tangy and fruity.

**Serve with:** red and white meats, slightly seasoned cheeses.

**Serving temperature:** 55°F



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