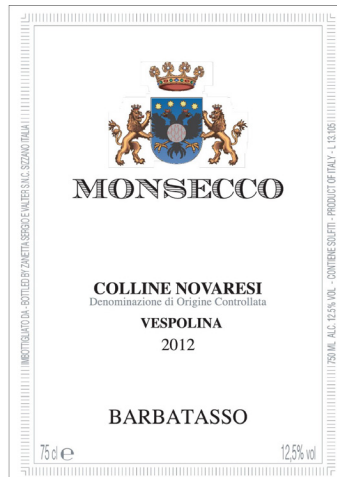


Monsecco



Barbatasso Colline Novaresi Vespolina



At a Glance:

- **Appellation:** DOC Colline Novaresi
- **Uvaggio:** Vespolina (100%)
- **Average Annual Production:** 4,500 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From hillside parcels northeast of Gattinara, overlooking Novarra
- **Soil Types and Compositions:** Red volcanic porphyry and granitic glacial moraine
- **Vine Age, Training, and Density:** Trained in Guyot and planted at c. 3,000 vines/ha
- **Average Yields:** Controlled through pruning and debudding, yields average 70 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually late September

In The Cellar:

- **Fermentation:** Following total destemming, wine ferments with selected yeasts in stainless-steel tanks. Cuvaison lasts c. 9 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Racked following malolactic, wine remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, in tank directly following alcoholic fermentation
- **Élevage:** 6-8 months in stainless-steel tanks
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, plate filtration if necessary
- **Sulfur:** Applied after fermentation, after malolactic, and at bottling

In The Glass:

The early-maturing red grape of the Alto Piemonte, Vespolina gives deeply-colored wines with prominent notes of berry fruits. Well structured, it often is blended with Nebbiolo, but Monsecco's example allows the taster to experience the cultivar on its own terms.