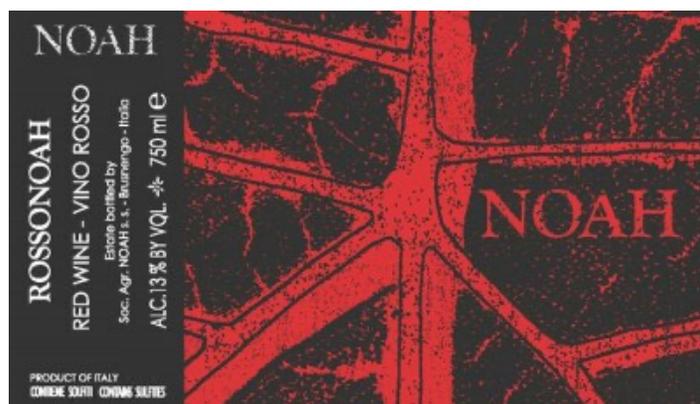


Noah



Coste della Sesia Rosso Noah



At a Glance:

- **Appellation:** DOC Coste della Sesia
- **Uvaggio:** Nebbiolo (Spanna) (50%), Croatina (40%), Vespolina (10%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From vines in the Nuovo Impianto parcel in Mesola and the Aina, Vallone, and Carazzo parcels in the Forte section of Brusnengo
- **Soil Types and Compositions:** Red and yellow volcanic porphyric sands
- **Vine Age, Training, and Density:** Nebbiolo and Vespolina trained in Guyot. Nebbiolo planted in 2012. Croatina averages 70 years old and trained in local Maggiorina trellising system.
- **Average Yields:** Controlled through pruning and debudding
- **Average Harvest Date and Type:** Entirely manual, usually mid-late September

In The Cellar:

- **Fermentation:** Following total destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts c. 9 days.
- **Pressing:** Vertical Basket Press
- **Time on Lees:** Racked following malolactic, wine remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, in botti in the spring following alcoholic fermentation
- **Élevage:** 4-6 months in large, neutral Slavonian oak botti
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied after fermentation, after malolactic, at racking, and at bottling, with c. 70 mg/l total

In The Glass:

Andrea's vineyards were ravaged by hail in 2016, compensating with extra vigor in 2017—particularly among the young Nebbiolo vines he had planted in 2012. It occurred to Andrea that these exuberant young vines might marry interestingly with a parcel of 70-year-old maggiorina-trained Croatina he had previously vinified and bottled separately, and thus ROSSONOAHO was born. One senses the strict mineral discipline of Bramaterra's volcanic rock and the high-toned aromatics fostered by these northerly slopes, yet its texture is supple and approachable, its structure friendly rather than imposing.