

Monsecco



Gattinara Osso



At a Glance:

- **Appellation:** DOCG Gattinara
- **Uvaggio:** Nebbiolo (Spanna) (100%)
- **Average Annual Production:** 3,000 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the prime, historically-acclaimed Osso vineyard high on the eastern section of the amphitheater overlooking Gattinara
- **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, vines average 45 years old
- **Average Yields:** Controlled through pruning and debudding, yields average 40 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually mid October

In The Cellar:

- **Fermentation:** Following total destemming, wine ferments with selected yeasts in stainless-steel tanks. Cuvaison lasts c. 18 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:** c. 36 months in large, neutral oak botti, with some of the wine in neutral barriques
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied after fermentation, after malolactic, and at bottling

In The Glass:

Gattinara's vineyards form a dramatic amphitheater just west of the Sesia River, and their soils of red porphyry (Gattinara was once the heart of an ancient volcano) give the Nebbiolo grown there a distinctively powerful, penetrating minerality. The Osso vineyard sits near the very top of the amphitheater, and its particularly rocky and poor soils imbue Monsecco's Gattinara (100% Nebbiolo) with a vigorous acidity around which the wide range of flavors and palate sensations are tightly coiled.