

# Rovellotti



## Innominabile Colline Novaresi Bianco



### At a Glance:

- **Appellation:** DOC Colline Novaresi
- **Encépagement:** Erbaluce (Greco Novarese) (100%)
- **Average Annual Production:** 10-15,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the south-west-facing Il Criccone parcel in the Valle d'Enrico vineyard in the Barragiola section of southern Ghemme
- **Soil Types and Compositions:** Glacial moraine and acidic red clays
- **Vine Age, Training, and Density:** Planted at 2000-4000 vines/ha and trained in Guyot, vines average 15-20 years old.
- **Average Yields:** Controlled through pruning and debudding, yields average 65 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually mid-late September

### In The Cellar:

- **Fermentation:** Wine ferments with selected yeasts in stainless-steel tanks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 4-6 months
- **Malolactic Fermentation:** Prevented through temperature
- **Élevage:** 4-6 months in stainless-steel tanks with occasional bâtonnage
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Cold stabilized and plate filtered
- **Sulfur:** Applied before vinification, at rackings, and at bottling, with 50-75 mg/l total sulfur

### In The Glass:

Made from 100% Erbaluce (known locally as "Greco Novarese"), this wine is called "Unnamable" because, according to DOC wine law, Erbaluce may only give its name to a label when grown in the Canavese (ex: the fabulous Erbaluce wines of our friend Luigi Ferrando). In fact, the Rovellotti family's Erbaluce is very different from Ferrando's in style, and the contrast seems to attest to the skills of both growers, as well as to the versatility of the grape. This is an earthy yet crisp, medium-bodied example of the grape, with notes of lemon peel, wild herb, and area's volcanic soil.