

Castello Conti



Origini Vino Rosso



At a Glance:

- **Appellation:** Vino Rosso
- **Encépagement:** Croatina (50%), Nebbiolo (30%), Vespolina, Uva Rara, Dolcetto di Boca, and other indigenous varieties (20%)
- **Average Annual Production:** c. 6,700 bottles
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 1.5 ha of vines in the village of Maggiora
- **Soil Types and Compositions:** Volcanic porphyry, iron-rich limestone-clay, quartz, and sand
- **Vine Age, Training, and Density:** Trained in Maggiorina, vines average 80 years old
- **Average Yields:** Controlled through pruning and debudding, yields average 50 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually in early October

In The Cellar:

- **Fermentation:** Following total destemming, wines ferment spontaneously in 17-50-hl stainless-steel tanks. Cuvaison lasts 20-23 days.
- **Pressing:** Vertical basket press
- **Time on Lees:** Wines remain on their fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, directly following alcoholic fermentation
- **Élevage:**
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and plate filtered
- **Sulfur:** Applied at racking and at bottling, with 40-50 mg/l total sulfur.

In The Glass:

Several years ago, the sisters acquired a parcel of very old vines planted in the local traditional maggiorina trellising system, in which four vines are planted in a tight square and trained in the four cardinal directions, forming a goblet shape. "Origini" (meaning "origins") is a true field blend: everything is harvested and fermented together. In a way, it is the most Alto Piemonte wine the Contis produce; with Nebbiolo playing only a minor role, and with a training system so specific to the area, it takes the mind even farther from the Langhe than do the Boca and Spanna.