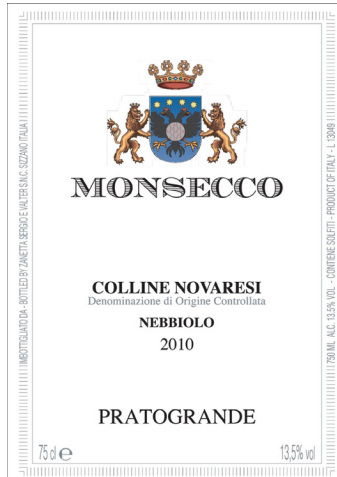


Monsecco



Pratogrande Colline Novaresi Nebbiolo



At a Glance:

- **Appellation:** DOC Colline Novaresi
- **Uvaggio:** Nebbiolo (Spanna) (100%)
- **Average Annual Production:** 20-25,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 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 early-mid October

In The Cellar:

- **Fermentation:** Following total destemming, wine ferments with selected yeasts in stainless-steel tanks. Cuvaison lasts c. 13 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. 24 months in large, neutral oak botti
- **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:

Here, the grand Nebbiolo takes center stage, a wine made exclusively from this noble grape and harvested from vineyards outside of the Gattinara and Ghemme delimited zones but still in hillside sites on the slopes above and around the towns on the eastern shore of the Sesia river. It is a fine and elegant wine with subtle tannins, bright cherry flavors and a persistent finish that again emphasizes the complex mineral composition of the underlying soils.