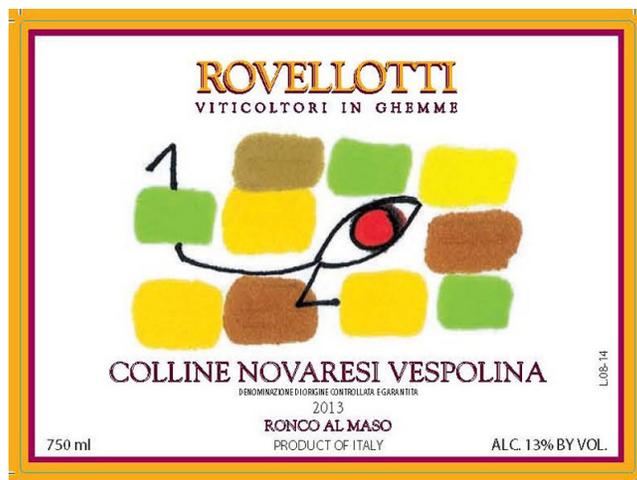


# Rovellotti



## Ronco al Maso Colline Novaresi Vespolina



### At a Glance:

- **Appellation:** DOC Colline Novaresi
- **Encépagement:** Vespolina (100%)
- **Average Annual Production:** 5,000-6,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .4 ha of vines in the south-facing Ronco al Maso 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 late September

### In The Cellar:

- **Fermentation:** Following total destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts c. 8 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 3-6 months
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation
- **Élevage:** 3-6 months in stainless-steel tanks
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and plate filtered
- **Sulfur:** Applied before vinification, at rackings, and at bottling, with 50-75 mg/l total sulfur

### In The Glass:

Vespolina plays the primary supporting role to the great Nebbiolo-based wines of the Alto Piemonte. Occasionally, though, an ambitious producer will elect to release a single varietal Vespolina, offering us a portrait of the grape's character. Fermentation for this wine takes place in stainless steel to preserve the zesty, fresh, wild berry fruit of the grape, with an eight-day maceration on the skins, giving the wine a fine and distinct tannic structure. The wine then spends three months in tank, and is bottled the spring following harvest. Enjoy with a light chill!