

Monsecco



Sizzano



At a Glance:

- **Appellation:** DOC Sizzano
- **Uvaggio:** Nebbiolo (Spanna) (60%), Vespolina and Uva Rara (Bonnarda Piemontese) (40%)
- **Average Annual Production:** 1,700 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 steeply-sloped, west-facing San Clemente vineyard in Sizzano
- **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 40 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. 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, 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:

As with all Nebbiolo-based wines from great terroir, the combination of good acidity and firm, sweet tannins, make this ideal candidate for cellaring for up to 20 years.