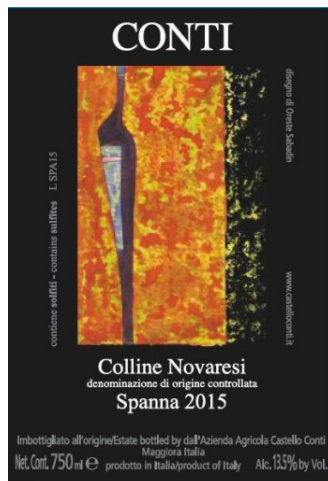


Castello Conti



Spanna Colline Novaresi



At a Glance:

- **Appellation:** DOC Colline Novaresi
- **Encépagement:** Nebbiolo (Spanna) (100%)
- **Average Annual Production:** 2000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From south-facing vineyards near the village of Briona
- **Soil Types and Compositions:** Volcanic porphyry, iron-rich limestone-clay, quartz, and sand
- **Vine Age, Training, and Density:** Planted at 4,000 vines/ha and trained in Guyot, vines average 20 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 15 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:** 24 months in 5-8 hl Slavonian oak botti
- **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:

The vineyard from which this wine is produced belongs to a friend of Elena and Paola; it is farmed organically, according to the sisters' specifications, and harvest is conducted by the Contis themselves. This Spanna is more a wine of lift and drive than power. Fruits here are pitched higher than the Boca's and complemented by a more vertically oriented layering of spices and mountain herbs, and its tannins, while certainly not shy, serve to augment this impression of verticality with their lip-smacking freshness—mountain Nebbiolo at its finest and most articulate!