

Rovellotti



Valplazza Colline Novaresi Nebbiolo



At a Glance:

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

In The Vineyard:

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

In The Cellar:

- **Fermentation:** Following total destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaision 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:

A quintessential expression of Nebbiolo from the Alto Piemonte, with brisk acidity, gripping tannins, and notes of red cherry and raspberry. While delicious in its youth, this wine gains gravitas and profundity with a few years of bottle age.