CASCINA PREZIOSA
AZIENDA VITIVINICOLA

SPANNA - Coste della Sesia Spanna DOC

- **APPELLATION:** Coste della Sesia Spanna DOC
- **VARIETY:** 85% Nebbiolo + 15% Barbera
- **VINEYARD:** Ancient marine sands
- **EXPOSURE:** Southwest
- **ELEVATION:** 330 meters
- **AREA:** 1 hectare
- **VINEYARD DENSITY:** 4800 plants per hectare
- **ALCOHOL:** 13.5% vol.
- **TOTAL ACIDITY:** 6.24 g/l
- **DRY EXTRACT:** 24.37 g/l
- **VINIFICATION:** Spontaneous fermentation with indigenous yeasts for approximately 22 days in open stainless-steel tanks, followed by continued maceration in closed tanks on the skins for 7-15 days depending on vintage. Racked off the fine lees in mid-December.
- **AGING:** 12 months in large 1,500-liter, medium-toast, oval oak barrels followed by 6 months in bottle.
- **COLOR:** Ruby with hints of garnet; medium intensity.
- **NOSE:** Rich, complex, and dominated by fresh red and black fruits with delicate notes of wild berry preserves, licorice, and violet. A balsamic, mineral backbone with hints of forest floor and eucalyptus.
- **PALATE:** Balanced, structured, and powerful. Endowed with bright acidity and savory qualities. Long, complex finish. Great potential for aging.
- **PAIRINGS:** Agnolotti with meat sauce; wild game; aged cheeses.