CASCINA PREZIOSA
AZIENDA VITIVINICOLA

VESPOLINA - Coste della Sesia Vespolina DOC

• **APPELLATION:** Coste della Sesia Vespolina DOC

• **VARIETY:** 100% Vespolina. Vespolina is an indigenous variety found in northern Piedmont and an offspring of Nebbiolo. A prickly grape to grow due to susceptibility to disease and irregular yields, it is a labor of love that, in the right hands, produces a richly fruited, particularly spiced red.

• **VINEYARD:** Ancient marine sands

• **EXPOSURE:** Southwest

• **ELEVATION:** 330 meters

• **AREA:** 1 hectare

• **VINEYARD DENSITY:** 4800 plants per hectare

• **ALCOHOL:** 13.5% vol.

• **TOTAL ACIDITY:** 7.43 g/l

• **DRY EXTRACT:** 27.19 g/l

• **VINIFICATION:** Spontaneous fermentation with indigenous yeasts for approximately 17 days in open stainless-steel tanks, followed by continued maceration on the skins in closed tanks for 7-15 days depending on vintage. Racked off the fine lees in mid-December.

• **AGING:** 8 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:** As it opens up, red berries, abundant red cherry, violet, and rose give way to black pepper. This is the result of the terpene rotundone, a molecule present in Vespolina as well as Syrah and Refosco. Finishes with earthy minerality and remarkable minty freshness.

• **PALATE:** Medium-bodied with red fruit, exotic spices, and savory notes. Intensely fresh.

• **PAIRINGS:** Risotto with local cheese; braised meats; medium-aged cheeses