

## Colline Novaresi Vespolina DOC 2012

**Vineyard:** Hills of Novara, North Piedmont

**Grape Variety:** Vespolina 100 %

**Harvest time:** end of September

**Winemaking:** selection of grapes in the field, fermentation in still with maceration on the lees for 6 days.

**Ageing:** 4 months in 15 hl barrels, at least 6 months in the bottle

**Tasting Notes:** ruby-red colored with purple reflections; perfumes of small red berries and typical spicy notes. Structured and full-bodied taste with an excellent acidic balance and persistent tannins.

**Serving Temperature:** 18°C

