

IL CHIOSSO

SPANNA COLLINE NOVARESI

The wine is obtained from Nebbiolo grapes grown along the hilly area of Novara.

Due to the acid reaction of this soil and due to aging exclusively in steel tanks and bottles, the wine enhances the savory and fruity characteristics of Spanna (a local denomination used in the Alto Piemonte area to distinguish the Nebbiolo vine).

TASTING NOTE



Bright ruby red, dry, velvet tannins and fresh fruity, elegant with spicy notes.



FOOD PAIRINGS

Pasta, meat and cheese.



VINEYARD & PRODUCTION INFO

Vineyard name: Colline Novaresi

Vineyard size: 3 Ha

Soil composition: clayish, glacial

Training method: simple Guyot

Elevation: 260-280 m asl

Vines/hectare: 4.000

Exposure: East-West

Vine age: 10-20 y

Harvest time: first half of October

First vintage: 2016

Production: 9.000



WINEMAKING & AGING

Varietal composition: 100% Nebbiolo

Fermentation container: stainless steel tanks

Maceration technique: daily pumping over and delestage

Type of aging container: stainless steel tanks

Length of aging: 12 months

Length of bottle aging: 6 months



TECHNICAL DATA

Alcohol: 12,5%

Residual sugar: 0,5 g/L

Acidity: 5,4 g/L

Dry extract: 27 g/L



PRODUCER PROFILE

Estate owned by: Arlunno and Cambieri Families

Winemaker: Marco Arlunno

Total acreage of wine: 13 Ha

Winery production: 60.000 bottles

Region: Piemonte



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