



CANTINE ROGIOTTO

# Vespolina

*Vespolina is the autochthonous variety par excellence of the province of Novara. Its name originates from the fact that wasps are particularly attracted by the sweetness of its ripe berries at the time of the harvest. This variety gives the wine a clear and persistent spicy note.*

*The vines are grown in a natural amphitheater in the municipality of Boca, within the Monte Fenera natural park, where the rocky terrain and perfect exposure enhance its qualities.*

**NAME:**Hills Novaresi DOC Vespolina

**VINES:**Vespolina 100%

**VINEYARDS:**

- **Location:**Boca, locality Motto Costazzone - Trantaparghi

- **Farming system:**Guyot, density 4000 vines/HA

- **Altitude:**430 - 510 meters above sea level

- **Exposure:**SOUTH, SOUTH-EAST, SOUTH-WEST

- **Ground:**high hills, porphyry of volcanic origin, gravelly, sandy with rock outcrops

**HARVEST:**manual in crates, end of September

**MACERATION:**delicate, duration 7 days in stainless steel tanks

**FERMENTATION:**with selected yeasts, in stainless steel tanks at a controlled temperature for 15 days

**MALOLACTIC:**yes, spontaneous

**AGING:**minimum 6 months in oak barrels and subsequently in the bottle

**AGING POTENTIAL:**10 years

**AVAILABLE FORMATS:**0.75l

**TASTING NOTES:**

*the color is ruby red. The nose is floral, rose and violet prevail, the varietal scent of spices is very marked, above all white pepper and black pepper.*

*On the palate it is delicate, soft, mineral, the previously perceived spicy notes invade us. The tannic closure is clear, pleasant, elegant and persistent.*

**PAIRINGS:**

*cured meats, Piedmontese appetizers, savory first and second courses, grilled meats and medium-aged cheeses.*

*Serve at a temperature of 18 - 20°C*

