

**LOCATION:**

Italy > Alto-Piemonte >
Colline Novaresi DOC > Boca

VARIETY:

74% Nebbiolo, 47% Vespolina,
5% Uva Rara
aka Bonarda Novarese

WINEMAKER:

Renzo Duella

**SCIENCE**

ABV: 12.5%

SUGAR RATE: < 5 g/L

TOTAL SO₂: 60 - 70 ppm

TOTAL ACIDITY: 6.5 g/L

Poderi Garona Fenrose

EXPERIENCE

NAME: Sourced from Monte Fenera park, a local section of the greater UNESCO Seisa Val Grande Geopark, FEN (FENERA) + ROSE = Fenrose. Currently, the only known Rosé made from vineyards inside the park.

CHARACTER: A dry wine with a delicate color, the Vespolina expresses elegant floral notes with mandarin, strawberry, and stone fruits. The palate is lush and textured. The finish is fresh with minerality and a white pepper spice.

ENJOY WITH: A great way to start a meal as an aperitivo or with appetizers. Great with trout or salmon, shrimp and grits, or tuna salad. A versatile table wine for white meats, vegetables, and fried foods.

BEST RESULTS: Serve at 50-55° F, most expressive when not too cold.

EXPRESSION

FERMENTATION: Soft pressing of whole bunches for only 45 minutes for the best quality juice and delicate color. Fermentation is long with controlled cold temperatures to develop flavors slowly.

ELEVAGE: After 4 months with batonnage of the fine lees, it is filtered and bottled in February or March of the following year.

FINING AND FILTERING: Light filtering with a sterile cardboard organic filter. Vegan.

SULFUR: Sulfur is added only at bottling.

SOURCE

FARMING: Use of organic products instead of chemical products and the presence of harmful insects is controlled with pheromone traps. Fertilized using manure, buried during winter.

LAND: Less than 1 hectare of the family vineyards is planted with a higher concentration of Vespolina and is used for this Rosé. This plot was planted in 1974 and is adjacent to the Boca vineyard on ancient volcanic soils at 1,400-1,500 feet a.s.l. The soil is rich in iron and other minerals and surrounded by forest on three sides.

VINE: This small parcel was planted in 1974, Guyot.

HARVEST AND PRODUCTION: Hand-harvested in September for acidity and freshness, production is less than 500 cases.

