

# Carlone

VINI DELLE COLLINE NOVARESI DAL 1991

## GRIGNASCO



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## COLLINE NOVARESI DOC WHITE SELMU

**Grape variety:** 100% indigenous white grapes (see regulations)

**Production area:** Boca, Prato Sesia

**Exposure of the vineyards:** South, South-West

**Altitude of the vineyards:** 400-460 metres above sea level

**Surface area:** 1 hectare

**Age of the vineyards:** 0.5 ha 6 years - 0.5 ha 4 years

**Soil composition:** land rich in porphyry which makes the soil acidic and sterile

**Training system:** Guyot

**Number of vines per hectare:** 3,800 plants/hectare

**Yield per hectare:** 8,000 kilograms/hectare

**Harvest:** Second decade of October, manual selection and harvesting

**Vinification:** Maceration on the skins for about 2 weeks in steel tanks. Malolactic fermentation with natural indigenous yeasts. Extremely low in sulphites.

**Aging:** 8/10 months in steel tanks. On the market 10 months after harvest

### COLOUR

Intense yellow with amber highlights

### SMELL

Maceration on the skins enriches the must with aromatic substances, resulting in a wine rich in aromas and creating a bouquet of tertiary aromas such as fruit and spices

### TASTE

It is an enveloping, gritty wine with great personality. It is quite gastronomic.

### PAIRINGS

Suitable for pairing with local dishes