

Carlone

VINI DELLE COLLINE NOVARESI DAL 1991

GRIGNASCO



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COLLINE NOVARESI DOC WHITE MARIAPIA

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

Production area: 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/third decade of September, manual selection and harvesting

Vinification: Immediately after the harvest, the grapes are destemmed and crushed; the crushed grapes are left to macerate for 4 days at a low temperature in steel tanks. The grapes are then pressed and the fermentation of the must is activated. At the end of alcoholic fermentation, destemming and sulphurisation take place.

Aging: 6/8 months in steel tanks. On the market 4 months after harvest

COLOUR

Straw yellow

SMELL

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

TASTE

Characterised by an important freshness, with scents of small white mountain flowers, followed by a crunchy, yellow fruit, citrus fruit and a toasted almond finish

PAIRINGS

Starters, first courses, fish, white meats and low-fat cheeses