

Vino Rosso Peperi 2022

Vino biologico

<u>Grape varieties</u>	Vespolina 70% - Nebbiolo 30%
<u>Growing method</u>	Guyot and Silvoz
<u>Age of the vines</u>	35 years
<u>Area</u>	3 hectares
<u>Soil profile</u>	Volcanic porphyry
<u>Yield per hectare</u>	40 q/ha

Wine processing and production

The grapes, grown according to organic methods, are harvested with the elimination of bunches and berries that have not completed the ripening process to perfection. The fermentation, activated with indigenous yeasts from pied de cuve, lasts 5-7 days. The wine, aged for 6 months in steel and another 6 months in third passage barriques, is then refined for 2 or 3 months in the bottle.

Organoleptic characteristics

<i>Colour</i>	The colour is an intense ruby red.
<i>Nose</i>	The nose is quite complex and highlights the typical peppery spiciness of Vespolina as well as floral and vinous hints.
<i>Taste</i>	The mouth is fresh with a saline finish. The typical varietal spiciness returns. The tannin is present but not aggressive. Full-bodied wine with good balance and equally good persistence.

Chemical characteristics

Alcohol content 14% vol.

Bottles 1200

Food pairings

Cold-cuts and typical cheese, starters (also spicy ones).

About Podere ai Valloni

Podere ai Valloni is a historical estate in Alto Piedmont, the first registered producer of Boca DOC since 1980. The vineyard, managed under certified organic farming, is rooted in the rocks of the Valsesia Supervolcano, porphyries with a characteristic red-purple color which give the peculiar characteristics of elegance and minerality to the wines. Wines that are produced exclusively with our own grapes with a deliberately very low yield per hectare, favoring quality over quantity.

