

Vino Rosso Sass Russ 2020

Vino biologico

<u>Grape varieties</u>	Nebbiolo 70% - Vespolina 30%
<u>Growing method</u>	Vigna a Guyot e a 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 4 days on the skins, and then ends in white. The wine, aged for 6 months in steel, is then refined for a few months in the bottle.

Organoleptic characteristics

<i>Colour</i>	The colour is ruby red.
<i>Nose</i>	The nose is fruity, with notes of morello cherry, red fruits and the typical spiciness of Vespolina.
<i>Taste</i>	The wine is characterized by good sapidity and acidity which reflect the characteristics of the soil. The tannin is present but not aggressive. Balance and persistence are also good. Fairly structured.

Chemical characteristics

Alcohol content 12,5% vol.

Bottles 6000

Food pairings

Typical local cold-cuts and cheeses; also excellent with first courses and not too structured meats. Perfect for any meal, it can be consumed even in summer, served chilled.

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.

