
BONIPERTI NEBBIOLO 'CARLIN'



Region: Piedmont, Italy

Appellation: Colline Novaresi DOC

Grapes: 100% Nebbiolo

Farming: Sustainable

Age of vines: Planted in 2003 and 2006

Altitude, Aspect, & Soil Type: 250 M, S Facing, clay

Typical Harvest Time: First two weeks of October

Maceration & Fermentation: 15 days of maceration, controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: 16 months in stainless steel

Finishing: No fining, coarse filtration prior to bottling

Production: 8,000 bottles annually

Notes from Oliver:

A quotation from Gilberto Boniperti's web-site: "When you don't know what to do, go out in the vineyards, there's always something to do there!". Based in the small region of Fara. In the north of Piedmont, Gilberto combines this attention to the traditional work of a wine-grower with the technical knowledge gained by studying enology at the acclaimed school in Alba. The results are as you would expect, well-made, expressive, thoughtful wines.

Boniperti's 'Carlin' is a great mid-weight, everyday Nebbiolo. A beautiful mid-ruby color, with aromas of rose-petals, red fruit, and some mineral notes. I had this with pizza recently and it was excellent but this will go with all sorts of foods. If you drink Pinot Noir much you should be drinking this too, similar weight and similar food matches.