
BONIPERTI 'ROSADISERA' ROSATO



Region: Piedmont, Italy

Grapes: 100% Nebbiolo

Farming: Sustainable

Age of vines: Planted in 2003

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

Typical Harvest Time: Late September through early October

Maceration & Fermentation: Saigneed after 12 hours of maceration, controlled low temperature fermentation in stainless steel with selected yeasts

Aging: 4 months in stainless steel, two months in bottle

Finishing: No fining, coarse filtration prior to bottling

Production: 3,000 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.

I take 'Rosadisera' to mean 'evening rosè,' which is the best idea I've heard all day. Nebbiolo Rosè from northern Piedmont is a relatively new kind of wine, but this tastes like a long-standing classic; beautiful pale pink color, aromas of wild strawberry, watermelon and pomegranate, fresh acidity, both refreshing and deeply flavorful. Grilled salmon, roast chicken, many pork dishes...