
BONIPERTI VESPOLINA 'FAVOLALUNGA'



Region: Piedmont, Italy

Appellation: Colline Novaresi DOC

Grapes: 100% Vespolina

Farming: Sustainable

Age of vines: Planted in 2006

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

Typical Harvest Time: Last week of September

Maceration & Fermentation: 10 days of maceration, controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: 10 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.

Ian d'Agata, in his authoritative book *Native Wine Grapes of Italy*, describes Vespolina as '...one of Italy's best native grape varieties...'. It's medium red, not that different in color from Nebbiolo, of which it is a relative. Its spicy aromas (cinnamon and black pepper) and flavors of cedar, sandalwood and red fruits make it a really useful table wine. I will be drinking quite a bit of this.