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## LE PIANELLE ROSATO 'AL POSTO DEI FIORI'

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**Region:** Piedmont, Italy

**Appellation:** Costa della Sesia DOC

**Grapes:** 95% Nebbiolo, 5% Croatina and Vespolina

**Farming:** Practicing organic

**Age of vines:** Planted in 2008

**Altitude, Aspect, & Soil Type:** 270-380 M, S-SW Facing, porphyry

**Typical Harvest Time:** Last week of September

**Maceration & Fermentation:** The Nebbiolo is macerated for 24 hours, the Croatina and Vespolina are done saignée. Controlled low temperature fermentation in 90% stainless steel/10% barrique with indigenous yeasts

**Aging:** 90% stainless steel/10% barrique for 5 months, 12 months in bottle

**Finishing:** Light filtration prior to bottling

**Production:** 12,500 bottles annually

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### Notes from Oliver:

This small estate in northern Piedmont is a partnership between Dieter Heuskel and Peter Dipoli, the owners, Cristiano Garella, an outstanding young local winemaker, and Andrea Zanetta, one of the best viticulturalists in the area. Heuskel and Dipoli started buying land in the Bramaterra appellation in 2004; after assembling more than fifty small parcels from more than forty owners they were finally able to realize their dream and plant vines in 2007-8.

This juicy rosato of Nebbiolo, Vespolina, and Croatina shows notes of ripe red cherries and herbs with juicy acidity. Enjoy with salumi, egg pastas, or grilled meats. 'Al posto dei fiori' means 'instead of flowers', a suggestion that this bottle is a better gift than a bouquet.