
LE PIANELLE ROSSO 'AL FORTE'



Region: Piedmont, Italy

Appellation: Costa della Sesia DOC

Grapes: 75% Nebbiolo, 20% Croatina and 5% Vespolina

Farming: Practicing organic

Age of vines: 50% Planted in 2008, 50% planted in 1955

Altitude, Aspect, & Soil Type: 330-400 M, S-SW Facing, porphyry

Typical Harvest Time: Last week of September

Maceration & Fermentation: The Nebbiolo is macerated for 25 hours, the Croatina and Vespolina are macerated for 22. Fermented in open top wood fermenters with indigenous yeasts.

Ageing: 18 months in 20+ hL wood barrels, 12 months in bottle

Finishing: No fining, filtering or cold stabilization

Production: 4,000 bottles annually

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.

'Al Forte' is the highest vineyard in Bramaterra. This wine is made as a Bramaterra, the region's top appellation, then declassified since the vineyard produces a wine that is more fruity and ready to drink young. Notes of black cherry, menthol and licorice on the nose. Drink this with rich egg pastas or grilled meats.