

SPANNA

COLLINE NOVARESI



VINEYARD & PRODUCTION INFO

Vineyard size: 3 ha
Soil composition: clayish, glacial
Training method: Guyot
Elevation: 853-919 ft a.s.l.
Vines/ha: 4,000 vines/ha
Exposure: East-West
Vines age: 10-20 years
Harvest time: first half of October
First vintage: 2016
Production: 9,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Nebbiolo
Fermentation

Container: stainless steel tanks
Length: 10-12 days
Temperature: 82-86 °F

Maceration

Technique: daily pumping over and delestage
Length: 12-15 days

Malolactic fermentation: yes

Aging

Container: stainless steel tanks
Length: 12 months
In bottle: 6 months



TECHNICAL DATA

Alcohol: 12.5%
Residual sugar: 0.5 g/l
Acidity: 5.4 g/l
Dry extract: 27 g/l



FOOD PAIRINGS

Pairs well with pasta, meat, and cheese.



TASTING NOTE

Bright ruby-red color with dry, velvety tannins and fresh, fruity, elegant flavors accented by spicy notes.

PRODUCER PROFILE

Estate owned by: Marco Arlunno & Carlo Cambieri
Winemaker: Marco Arlunno
Total land under vine: 12 ha
Winery production: 60,000 bts
Region: Piedmont (Italy)

