

Tenuta il Nespolo

“Vino da Sete” Vino Rosso

In the vineyard

The vineyards are composed of calcareous-clay soils that present chalky-white in the hottest months of summer. The vineyard sources for this co-ferment are planted on slopes with a partially northern and thereby cooler exposure, producing grapes with less structure and sugar that yield easy-drinking, chillable red wine. A quirky characteristic of this wine is its small percentage of 40-year-old Sangiovese vines, a rare sight in Piedmont.



Harvest & vinification

The grapes are harvested in early September and immediately delivered to the winery to be pressed together. They co-ferment in stainless-steel tanks with indigenous yeasts and without pump-over or further manipulation. Once the cap rises to the top, it is racked off while alcoholic fermentation is allowed to continue without further skin contact. The wine is then aged for 4-5 months in stainless steel on its fine lees before being bottled in a one-liter with a crown cap.

Cépage

55% Barbera
35% Freisa
10% Sangiovese

Tasting notes

“Vino da Sete” translates as “wine of thirst,” or as the French say, “vin de soif.” This bright, crunchy red boasts a medium-ruby color. Aromas of strawberry, currant, and a touch of fresh leather complement the wine’s zippy palate. Perfect for an aperitivo, barbecue with friends, or pizza night. Serve with a slight chill.

Total alcohol: 12.5% vol.

Total acidity: 6 g/L