

THE SOURCE SETTE PIEDMONT



2024 VINO BIANCO

PRODUCER OVERVIEW

Gino Della Porta and his close friend and superstar-enologist Gian Luca Colombo founded Sette in 2017 with the purchase of a 5.8ha hill in Bricco di Nizza, in Nizza Monferrato. They join the new generation of driven young winegrowers who experiment with new and ancient techniques to express their vision of wine free from cultural and regional expectations while employing the most ecological methods possible. Certified organic since 2018 and in conversion to biodynamics in 2020, their terroir is composed of sandy limestone, chalk, and a wide variety of other siliceous geological formations on steep hills with great variations of soil grain. Their broad range includes dry, skin-contacted Moscato and amphora-aged Grignolino, and their main focus is their Barbera d'Asti DOC (though technically in Nizza DOCG) and Barbera Nizza DOCG from 80-year-old vines. There are no rules or cellar recipes beyond appellation requirements and every season determines their strategy,

VINEYARD DETAILS

Sette Bianco is harvested from Moscato vines planted in 2002 on a steep north-west slope between 250-280m on marly bedrock with deep silt and calcareous topsoil.

CELLAR NOTES

Sette Bianco has 2 days of skin maceration before its natural fermentation up to 16-18°C in steel until reaching 10% alcohol. It's then transferred to Tava Amphora to finish fermenting where it's aged 9 months with the first sulfites added after malolactic fermentation. It's neither filtered nor fined.

