

THE SOURCE DAVIDE CARLONE PIEDMONT



2022 COLLINE NOVARESI, VESPOLINA

PRODUCER OVERVIEW

Davide Carlone's organic 11 hectares (and growing) mostly face south/southwest at 380-450 meters on the volcanic remnants of the Valsesia Supervolcano with an Alpine influenced continental climate. The production is mostly from young and middle-aged vines. Nebbiolo is the focus with a supporting cast of Croatina, Vespolina, and Erbaluce. His Boca DOC wines are traditionally made in larger oak botti and all the single varietal wines are aged exclusively in steel.

VINEYARD DETAILS

Carlone's Colline Novarese Vespolina comes from vines with an average age of 15 years (2023) with a south/southwest exposure at 400-460m on volcanic bedrock and rocky, sandy volcanic topsoil.

CELLAR NOTES

Fully destemmed 8-14-day natural fermentation with daily pumpover and aging in steel.

