

Daide Carlone Colline Novaresi DOC Croatina 2018

Tech Specs

Type:	Red Still Wine
Ingredients:	100% Croatina
Region/Subregion:	Piemonte, Colline Novaresi (Alto Piemonte)
Organic?	Yes
Vegan?	Yes
Sustainable?	Yes
ABV:	14%

A closer look...

Total Production:	200 cases
Vineyard:	Boca ñ Prato Sesia
Soil:	the vineyards are situated in the Supervolcanoís Geo-park of Valsesia (UNESCO heritage). The inactive crater of this volcano was formed more than 60 million years ago. It is a unique territory, one of a kind. The soil is rich in porphyry which makes the soil very suitable for the cultivation of vines.
Age of Vines:	0,3 ha 1920 years abt; 1998 0,3 ha 25 years; 2016 0,9 ha 6 years;
Vineyard Size:	1.5 hectares
Climate:	Guyot; plant density : 4300 vines/hectare Yield per hectare; 90 ñ 100 tons/hectare. Here we have a cool climate; Wines have slightly less body but incredible finesse, elegance, and longevity
Farming Methods:	Organic practices. The grapes, on reaching maturity towards the end of October, are collected and manually selected to ensure the highest quality and the maximum integrity of the grape.
Fermentation Methods:	immediately after harvesting, the grapes are destemmed and pressed and the maceration takes place on skins for about 8 days in steel tanks. After the racking, the malolactic fermentation forced by temperature takes place with natural autochthonous yeasts. Extremely low sulphite dosage.
Winemaker:	Daide Carlone
Elevage:	18 months in stainless steel tanks. Put up on sale at least 18 months after harvesting.
Fining/Filtration:	no
Residual Sugars:	none
Acidity:	5.8 g/l
SO2:	35 mg/l

All about this bottle

Croatina is a red wine grape primarily grown in northern Italy. Its name means “Croatian girl,” and it is believed to have originated in Croatia. It is mildew-resistant, high-yielding grapes typically used to make a fruity varietal wine meant to be drunk relatively young or blended with other varieties like Nebbiolo.

On the nose intense with hints of ripe red plum, delicate spicy note with a slight accent of medicinal herbs. Rich, savory with a slight minerality. A tasty and persistent Croatina, rightly balanced in acidity and tannin

Extra, Extra!

<https://daidecarlone.com/>



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