



FRANCOLI U.S.A.



TORRACCIA DEL PIANTAVIGNA VESPOLINA

The grapes for La Mostella Vespolina come from our hillside vineyards of Ghemme where we also have about 13 acres of Vespolina grapes, which accounts for most of this rare and indigenous varietal. It is the unique character of the Vespolina grape that gives this wine its character. The wine has no contact with wood, a factor which allows the strong character of the grape to come shining through.

REGION: Piedmont

APPELLATION: DOC

VARIETAL: 100% Vespolina

ALCOHOL: 13%

WINEMAKING:

Soil Composition: Fluvial, alluvial clay with acid reaction

Vine Training Method: Guyot

Elevation: 800 ft.

Vine Exposure: South, South East

Harvest Time: Late September

Fermentation Container: Stainless Steel

Length of Alcoholic Fermentation: 22 Days

Malolactic Fermentation: Wood

Type of Aging Container: Stainless Steel

Type of Oak: None

Length of Aging Before Bottling: 1 Year

Months Length of Bottle Aging: 3 Months

Sustainable: Yes

TASTING NOTES:

A brilliant Red with slightly balsamic and spicy peppery notes. Astringent flavor due to the strong tannins but fresh and well-balanced, with a pleasantly bitter aftertaste.

FOOD PAIRINGS:

Excellent with Red meats and also slightly fatty foods such as salami.

