

**LOCATION:**

Italy > Alto-Piemonte >  
Colline Novaresi DOC > Boca

**VARIETY:**

48% Nebbiolo, 47% Vespolina,  
5% Uva Rara  
aka Bonarda Novarese

**WINEMAKER:**

Renzo Duella

**SCIENCE**

ABV: 12.5%

SUGAR RATE: < 5 g/L

TOTAL SO<sub>2</sub>: 60 - 70 ppm

TOTAL ACIDITY: 6.5 g/L

# Poderi Garona Fenrose

**EXPERIENCE**

**NAME:** Sourced from Monte Fenera park, a local section of the greater UNESCO Seisa Val Grande Geopark, .... FEN (FENERA) + ROSE = Fenrose. Currently, the only known Rosé made from vineyards inside the park.

**CHARACTER:** A dry wine with a delicate color, the Vespolina expresses elegant floral notes with mandarin, strawberry, and stone fruits. The palate is lush and textured. The finish is fresh with minerality and a white pepper spice.

**ENJOY WITH:** A great way to start a meal as an aperitivo or with appetizers. Great with trout or salmon, shrimp and grits, or tuna salad. A versatile table wine for white meats, vegetables, and fried foods.

**BEST RESULTS:** Serve at 50-55° F, most expressive when not too cold.

**EXPRESSION**

**FERMENTATION:** Soft pressing of whole bunches for only 45 minutes for the best quality juice and delicate color. Fermentation is long with controlled cold temperatures to develop flavors slowly.

**ELEVAGE:** After 4 months with batonnage of the fine lees, it is filtered and bottled in February or March of the following year.

**FINING AND FILTERING:** Light filtering with a sterile cardboard organic filter. Vegan.

**SULFUR:** Sulfur is added only at bottling.

**SOURCE**

**FARMING:** Use of organic products instead of chemical products and the presence of harmful insects is controlled with pheromone traps. Fertilized using manure, buried during winter.

**LAND:** Less than 1 hectare of the family vineyards is planted with a higher concentration of Vespolina and is used for this Rosé. This plot was planted in 1974 and is adjacent to the Boca vineyard on ancient volcanic soils at 1,400-1,500 feet a.s.l. The soil is rich in iron and other minerals and surrounded by forest on three sides.

**VINE:** This small parcel was planted in 1974, Guyot.

**HARVEST AND PRODUCTION:** Hand-harvested in September for acidity and freshness, production is less than 500 cases.

