

Boniperti | “Favolalunga”

Alto Piemonte | Colline Novaresi Vespolina DOC



Varietal: 100% Vespolina

Region: Alto Piemonte

Winemaker: Gilberto
Boniperti

Vines Age: 17-45 + years

Farming: Working Organic

Soil: Heterogeneous - 25%
sands, 45% silt, 30% clays

The Story: A quotation from Gilberto Boniperti's web-site: "When you don't know what to do, go out in the vineyards, there's always something to do there!" I would never have imagined that phrase, repeated so many times by my grandfather, would become one of his great teachings, and a cardinal rule of my philosophy of work and of life: dedication to my vineyards, many hours of manual labor, attention to the details of vinification and finally patiently waiting for the necessary maturation of my wines." Gilberto combines this attention to the traditional work of a wine-grower with the technical knowledge gained by studying enology at the acclaimed school in Alba. The results are as you would expect, well-made, expressive, thoughtful wines made from Nebbiolo and the local Vespolina (a relative of Nebbiolo).

Vineyard: The vineyard size is 3.5 hectares. 4 of the vineyards are situated at 250 m above sea level. The vineyard is surrounded by 4 square kilometres of heterogeneous soil composition and exposition.

Vinification: Each vintage is hand picked during the first week of September. The grapes are destemmed and gently mashed. Fermentation occurs in steel barrels, with 10 days of skin maceration. Malolactic fermentation occurs in steel as well.

Ageing: The wine rests in steel barrels for the first 6 months and in bottles for 4 months after bottling.

Everything else you want to know about this wine: Ian d'Agata, in his authoritative book Native Wine Grapes of Italy, describes the Vespolina grape as "...one of Italy's best native grape varieties."

Le Storie
Wines