

# Boniperti | “Rosa di Sera”

Alto Piemonte, Barengo, Italy



**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:** This is 100% Nebbiolo, made by 'saignée' with one day of skin contact, fermented in stainless steel and bottled in the late spring.

**Ageing:** The wine rests in steel barrels for the first 2 months of the year subsequent to vintage and in bottles for 2 months after bottling.

**Everything else you want to know about this wine:** Rosa di Sera translates to the evening rose. This wine is a perfect pairing with grilled salmon, roast chicken, and many pork dishes.

**Varietal:** 100% Nebbiolo

**Region:** Alto Piemonte

**Winemaker:** Gilberto Boniperti

**Vines Age:** 17-45 + years

**Farming:** Working Organic

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

*Le Storie*  
Wines