

Platinetti Guido | Nebbiolo

'Vigna Ronco al Maso' | Ghemme DOCG



The Story: Andrea Fontana has been making wine for over 25 years and continues to carry on the family tradition that began with his grandfather at the start of the 20th century. The majority of his vines lie in Ronco Maso, one of the most iconic and challenging sites in the region containing vines approaching 100 years in age. This southwestern facing vineyard was originally formed by the flow of the Monte Rosa glacier and the River Sesia. The high levels of minerals and organic matter found in the soil here force the vine roots to travel down to the deepest layers of the soil in search of nutrients and minerals, giving wines their signature complexity, minerality, and character. In total, Andrea owns and farms just 5 hectares of vineyards, with Nebbiolo covering 80% of the production and the remainder a mix of Vespolina and Barbera. Wines are low in sulfur. We were blown away by the wines here and loved Andrea. Beginning a partnership with Andrea was one of the easiest decisions we have made thus far.

Vineyard: The Vigna Ronco Maso site in the Ronco Maso region of Ghemme covering 3ha sitting at 250-300masl. The land is hilly and faces south - southwest; vines are trained in the traditional Maggiorina method which requires hand harvesting which occurred the second half of October.

Vinification: Grapes were gently pressed to release the red pigments of the skins. Fermentation lasted 10-15 days under temperature control in stainless steel tank.

Ageing: 24 months minimum in 30hl Slovenian oak followed by 9 months bottle aged in the dark and cool cellar.

Everything else you want to know about this

wine: The vines planted at the Ronco Maso site are trained in the Maggiorina system, unique to the Piemonte region. This is a traditional way of training vines where four vines are planted in the center of a 4m x 4m area and trained to form a crown. This system allows for a single winter pruning and growth of old wood protecting the vines. Grapes can only be hand-harvested.

Varietal: 100% Nebbiolo

Region: Piemonte, IT

Winemaker: Andrea Fontana

Vines Age: Up to 100 years

Production: < 300 cases

Farming: Working Organic

Soil: Fluvial Glacial Terraces with Sand and Pebbles, Acidic

Le Storie
Wines