



TENUTE VERCELLINO



## FERRUCCIO

CONTROLLED DENOMINATION OF ORIGIN

## GRAPE VARIETIES:

NEBBIOLO 95% VESPOLINA 5%

## VINTAGE:

2023

## AREA OF PRODUCTION:

ALTO PIEMONTE  
BLEND OF GRAPES FROM LESSONA AND GHEMME

## VINEYARD CHARACTERISTICS:

HILLY POSITION  
SOUTH SOUTHWEST EXPOSURE  
GUYOT TRAINING SYSTEM  
ALTITUDE 300 METRES ABOVE SEA LEVEL  
SOILS WITH ACID PH CHARACTERISED BY THE PRESENCE OF  
MARINE SAND IN LESSONA AND CLAY IN GHEMME

## WINEMAKING:

SELECTION AND CLEANING IN THE VINEYARD DURING HARVEST  
DERASPING AND SOFT CRUSHING OF THE GRAPES  
TEMPERATURE-CONTROLLED FERMENTATION IN STEEL  
PUMPING OVER AS REQUIRED

## AGING:

MATURATION FOR 7 MONTHS IN 15 HL SLAVONIAN  
OAK CASKS WHERE MALOLACTIC FERMENTATION TOOK PLACE  
BOTTLED ON 29/7/2024 WITHOUT FILTRATION