

# PORTOVINO

## COLOMBERA & GARELLA 'MELASCONE'

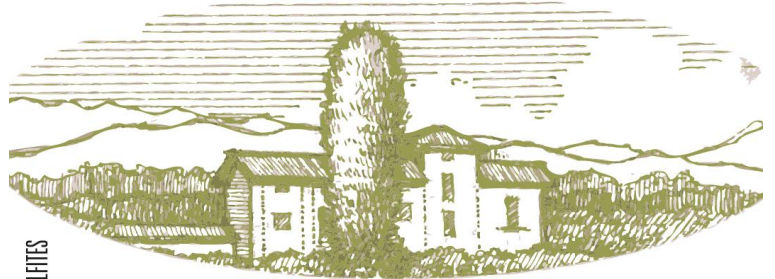
300 million years ago, a volcano created the raw material for seven tiny but geographically complex appellations collectively known as *Alto Piemonte*, an area about two hours North-northeast of Barolo and Barbaresco, literally at the 'foot' of the Alps. After years of abandon, this once great bastion of Italian wines is now being revitalized by a few key producers. If you haven't started exploring this area, you're missing out on the glory of Nebbiolo when combined with local varieties, as well as a study in the area's unique soils.

Cristiano Garella, native wunderkind, is one of the master-keys of the area. He's helping wineries here appreciate and reinvest in the vineyards and *cantine*. Colombera & Garella, as the name suggests, is his most intimate contribution among the many wineries he collaborates with. The Colombera part is Giacomo, Cristiano's long-time friend, and Giacomo Colombera's father, Carlo, who's been growing grapes in the area since the early 1990s. Colombera & Garella's winery and vineyards in the Bramaterra and Lessona appellation.

Melascone was the local dialect name for Nebbiolo around Biella, but it was also short hand for referring to the everyday 'vino rosso.'

So, even though this is Colombera & Garella's base wine, it really has all the hallmarks of their great Bramaterra and Lessona bottlings, precise Nebbiolo aromatics, and that salty-minerality. They monitor the maceration closely each vintage to make sure the tannins aren't too strong, and so the wine is ready to drink on release. The Croatina gives some extra fruit, and the Vespolina some extra spice. What a great wine to enjoy casually the greatness of Nebbiolo and Alto Piemonte terroir!

## COLOMBERA & GARELLA



LOTTO L.M202 CONTIENE SOLETTI CONTAINERS SUELTES

# Melascone

## VINO ROSSO

CAPISOLA ALVA - METALLO / TUBO / FERRO / OREANO / BOTTIGLIA 0,75 LITRO  
PER RACCOLTA DIFFERENZIA VERIFICARE LE DISPOSIZIONI DEL PROPRIO COMUNE.

Imbottigliato all'origine da Società Agricola Colombera & Garella s.s.  
Masserano - Italia

PRODOTTO IN ITALIA

750 ml e

12,5% vol

**REGION:** Piemonte **GROWING AREA:** Alto Piemonte, in the towns of Masserano and Lessona  
**FARMING:** practicing organic **VINEYARD:** 4 Ha divided in 3 plots: two young vineyards in the area of Cottignano and one young vineyard in the area of Lessona **ALTITUDE:** 350 m / 1,150 ft

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**SOILS:** high-acid, yellow porphyritic sand of volcanic origin

**VARIETIES:** 65% Nebbiolo, 20% Croatina, 15% Vespolina

**VINE AGE:** 7 - 50 years old **VINE TRAINING:** guyot **HARVEST DATE:** end of September

**YEASTS:** Native **FERMENTATION & ÉLEVAGE:** pied de cuve to start the fermentation; Nebbiolo ferments separately in cement tanks; the other grapes are co-fermented in stainless steel vats; spontaneous fermentation lasts about 7 days and then the vats are blended. No temperature control. Maceration of 20 days and then élevage 80% in cement tanks (25 Hl) and 20% in used barriques for 7 months **SULPHUR:** total of 20 mg/L of SO<sub>2</sub> added after the malolactic fermentation and 20 mg/L before bottling

**ALCOHOL:** 12.5% **ANNUAL PRODUCTION:** 500 cases