

N.S. DELLA NEVE

VINO SPUMANTE DI QUALITÀ

ROSATO NV

Ampeloscopia Vajra



“ In Thomas Jefferson’s description everything was already there. We have just added a portion of Pinot Noir, to bring out the finesse of perfumes and turn our gaze more towards Champagne. ”

Aldo e Milena Vaira

DESCRIPTION: In 1787 Thomas Jefferson, the ambassador to France at the time, came to Italy to study the farming of rice. Stopping in Turin he tasted Nebbiolo for the first time. Giving us one of the most authoritative testimonies about the taste of the time, he describes this wine as “about as sweet as the silky Madeira, as astringent on the palate as Bordeaux, and as brisk as Champagne.” Being in love with wine, we were not able to resist to challenge ourselves with a Metodo Classico that embraces this ancient and forgotten history.

VARIETY: 50% Nebbiolo, 50% Pinot Noir.

VINEYARD AND TERROIR: Nostra Signora Della Neve is the most important vineyard in the blend of this Metodo Classico. It is located in Roddino, at the confluence of the Barolo area and the Alta Langa. A magnificent vineyard, steep, entirely worked by hand from pruning to harvest. The soil, calcareous and poor, forces the vines to dig deep, giving the wine an extraordinary minerality.

HARVEST AND WINEMAKING: Harvest takes place between the second half of August and early September. The harvest, as well as the transport in small crates, are manually carried out to preserve the whole fruit. Nostra Signora Della Neve is a rosé de saignée. The wort is drained after a short maceration that allows us to obtain the delicate pink color. In the spring following to the harvest begins the second fermentation, followed by a rest on the lees of around 48-60 months.

TASTING NOTES: A fragrant sparkling wine, unveiling in the nose and palate the decisive character of the Nebbiolo and the gentle elegance of Pinot Noir. Fresh personality and an important structure, ideally served as aperitif paired with raw fish and cold cuts, and continues to surprise also together with the following courses.

CURIOSITY:

- This wine takes its name from the small chapel that is situated on the slopes of the vineyard, dedicated to “Nostra Signora Della Neve”
- Roddino: the etymological origin of the name of this village refers to the Latin “randus” which means “barren soil”. This explains the effort with which this vines have to cope every year in order to give us this beautiful fruits.