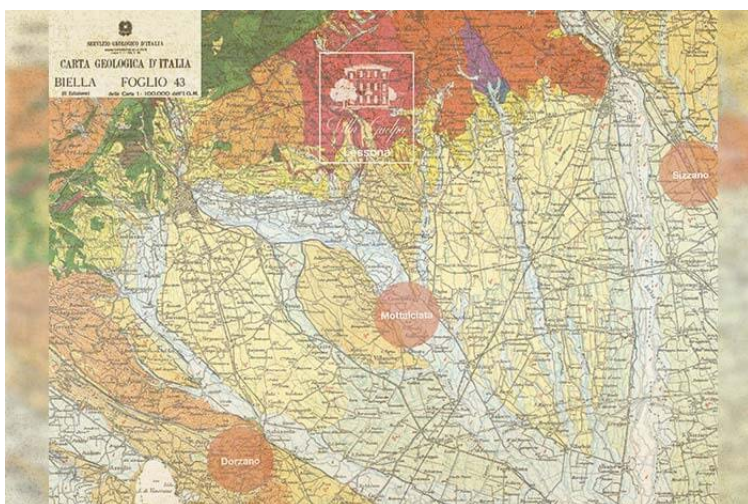
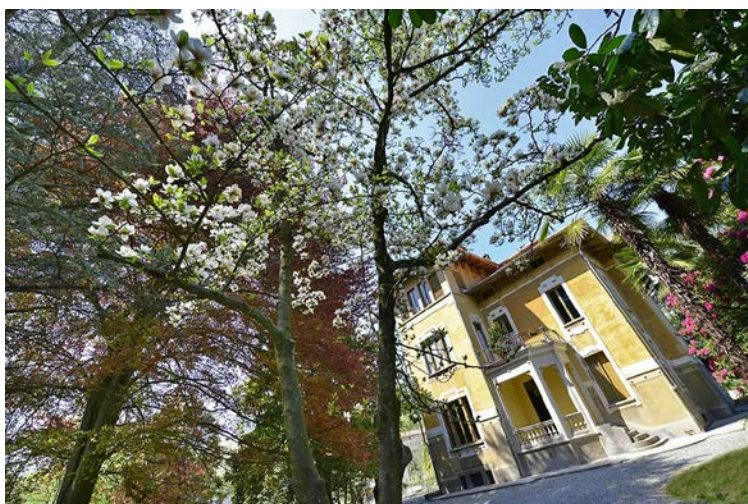


Villa Guelpa

Villa Guelpa is a winemaking project inspired by the variety of terroirs across northern Piemonte. The Longitudine8 wines embraces how the region's variety of soils produces distinct Nebbiolo wines even when the vineyard plots are separated by just a few meters. Villa Guelpa's four hectares of vineyards range from the alluvial shingle soils of the hilly Salussola and Dorzano vineyards to the ancient sands of Mottalciata and the volcanic soils of Bramaterra. The common thread is that each vineyard lies along the 8th meridian east.



All of the sites come together under the house of Villa Guelpa with its historic cellar in Lessona. Villa Guelpa ferments and ages their wines in cement tanks with the exception of aged reds that are elevated in traditional Slavonian oak barrels. Visitors to Villa Guelpa can also stay in its B&B and experience agro-tourism in style.



LONGITUDINE8

26 VINO ROSSO



Varietal/Blend: Nebbiolo

Farming Practices: Lutte Raisonné

Altitude / Exposure: 300m / SE

Soil: three soil types of sandy portions, alluvial combination of brown-red pebbles and ferrous soils covered with loess

Vine Training: Guyot

Harvest Technique: by hand into small crates during the first half of October

Year Vines Were Planted: 1980

Yeast: ambient

Fermentation: destemmed and gently pressed / spontaneous fermentation

Malolactic: full malolactic

Maturation: nine months in cement vats and additional time in bottle

Sulfur: added at bottling

Alcohol: 13%

Fined: no

Filtered: no

Country: Italy

Region: Alto Piemonte

Sub Region: village of Sizzano

Vineyard Size: 1.8 ha.