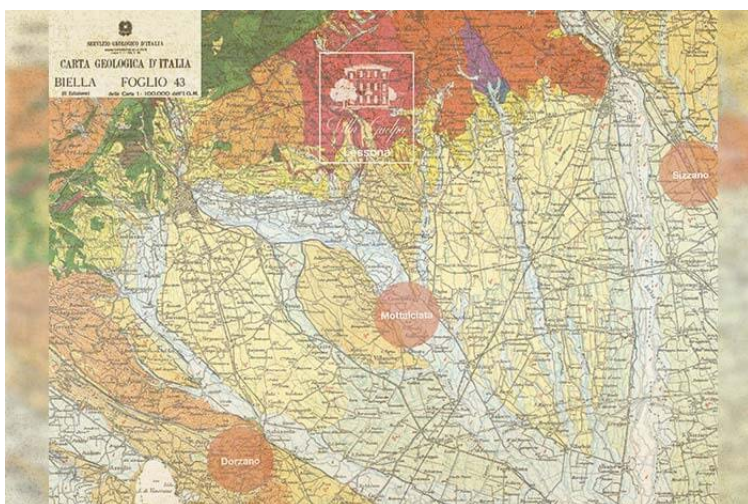
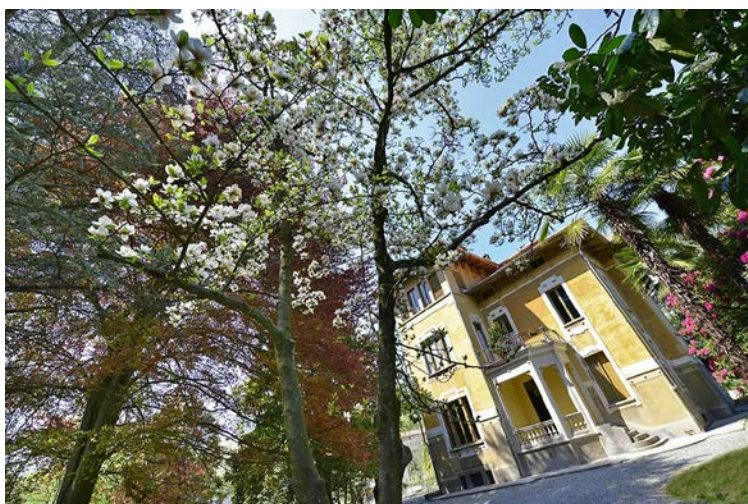


Villa Guelpa

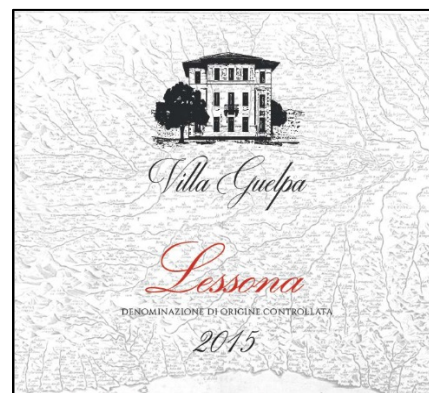
Villa Guelpa is a winemaking project inspired by the variety of terroirs across northern Piemonte. The Longitudine8 wines embraces how the region's variety of soils produces distinct Nebbiolo wines even when the vineyard plots are separated by just a few meters. Villa Guelpa's four hectares of vineyards 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.



LESSONA DOC



Varietal/Blend: Nebbiolo

Farming Practices: organic

Altitude / Exposure: 340m / S

Soil: sand, gravel, sand and kaolinic clays

Vine Training: Guyot

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

Year Vines Were Planted: 1984

Yeast: ambient

Fermentation: destemmed and gently pressed / spontaneous fermentation / maceration for 20 days

Malolactic: full malolactic in December

Maturation: 27 months in tonneaux and further bottle aging

Sulfur: added at bottling

Alcohol: 13%

Acidity: pH 3.61 // 5.62 g/L

Fined: no

Filtered: no

Country: Italy

Region: Alto Piemonte

Sub Region: Lessona

Vineyard Size: 0.3 ha. / 4,500 plants per ha.