

delinquent



## we TREAT *the vines* with **RESPECT**

The word **DELINQUENT** written in this way is a word in the Piemontese dialect meaning young people who have a hard time respecting the rules.

It was also the way my grandparents called me.

My grandfather was a very strong man, that when he was sick was still able to find the energy to go out everyday to work in the vineyards.

This is what we want, to continue to cultivate by hand with the same respect and hard work that he my grandfather had put into the land and for us to continue with his passion.

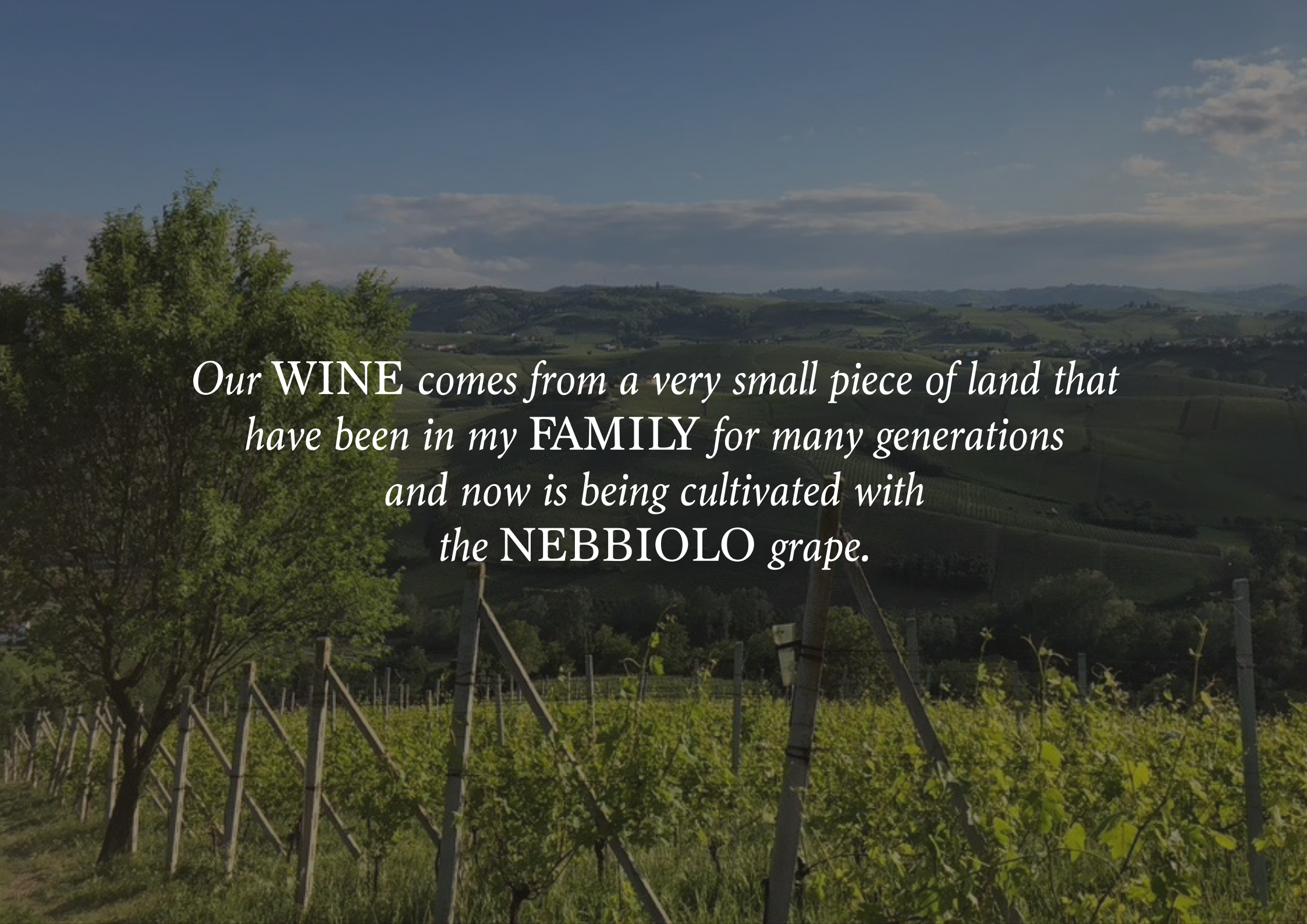
# *What does it mean* **TO BE a** ***DELINQUENT?***

For us it signifies to go against the norm, to do the things that we believe in.

We believe to create an ambiance that lives in harmony with the biodiversity. We are in peace with the animals, the insects, and the plants. To live knowing, we do not use synthetic substances or substances that would damage this delicate ecosystem in which we believe in.

We want to live and let live.





*Our WINE comes from a very small piece of land that  
have been in my FAMILY for many generations  
and now is being cultivated with  
the NEBBIOLO grape.*

**MONFERRATO**  
**MONFERRATO**  
**MONFERRATO**  
**MONFERRATO**  
**MONFERRATO**

Every time I work in-between the rows it reminds me of my grandparents.

This wine I dedicate to them.

Also to thank all our friends for the help and advice they have all given, without them this wine could not be.



# PRACTICE in the *VINEYARD*

We work for the future, first the life and health of the vines. When the season has finished and the vines have finished to conserve their carbohydrates for their hibernation, that is when we go to prune. We are using to prune the Metodo Simonit e Sirch (Poussard-Guyot) in search to give to our vines a long healthy life.

With this method the pruning we are able to maintain a smaller quantity of grapes per vine (more complexity) without too much stress. We are looking to understand the best way to have the vines grow even stronger each coming year.

Each plant is treated on a singular basis in base of its strength and health.



# GRASS CONTROL and *GREEN MANURE*

Gianni's most favorite thing to do is cut the grass in the vineyard. This is a good thing because by maintaining the grass in between the rows helps to obtain aeration in the soils (so they are not compact), maintain moisture, and to help keep alive the soil all together. Life with micro bacteria, worms, and green manure after it has been cut.

We even practice alternating rows of seed mixtures of fave beans, peas, herbs, mustard, wheat, and grains in base of what the soils needs.

A healthy soil means healthy vines.



# SPRING *green* **HARVEST**

The spring is a very frenetic time of the year.

With the first growth of the tiny gems we go out to the vineyard in the night to catch "Le Nottue", night caterpillars who come out to eat the small tender gems. In this time it is also important to plant new life, where the old vines arrive to the end of their life. Just like my grandfather would say, "in one vineyard of 60 years in a small part there are also plants that have 59, 58, 57 years. When the gems arrive to a sufficient length is when we go out to make choices for this year and the years to come. Taking off the double gems and those who are facing down so the fruit will always be up and with plenty of air circulation.

From the trunk we chose to let grow the canes on the sides for the Guyot training the next year, where they will be trained to the lowest trellis.

The phytosanitary treatments are down with a shoulder atomizer trying to use more and more resistance inductors and decrease the copper and sulphur.






# HARVEST

MUTERRATO

TIPSTA

A man and a woman are sitting in a vineyard, smiling and laughing. They are wearing green t-shirts with a yellow heart logo. The woman is on the left, and the man is on the right. They are surrounded by rows of grapevines. The background is a soft-focus vineyard with a grey sky.

*I would like to take a minute to remind you that our VINEYARD is incredibly steep and from this we must harvest by hand. From this we are able to gently place the grapes into the baskets trying not to crush the fruit before we arrive in the cellar. Working BY HAND we are also able to achieve the maximum quality by a final SELECTION in the vineyard.*



## *in the* **WINERY**

While the stems of Nebbiolo are full of bitter tannin, we have decided to de-stem and gently crush our grapes before putting them into a Roto-Fermenter. Fermentation and maceration take place for around 15/20 days at a controlled temperature. This extraction process helps to absorb into the wine the polyphenols at a much faster rate.

Each year we will have a different approach based on the characteristics of the vintage.

We age our wines in 90% used barriques and tonneau for one year. Small artisan production.

# the ***LABEL***

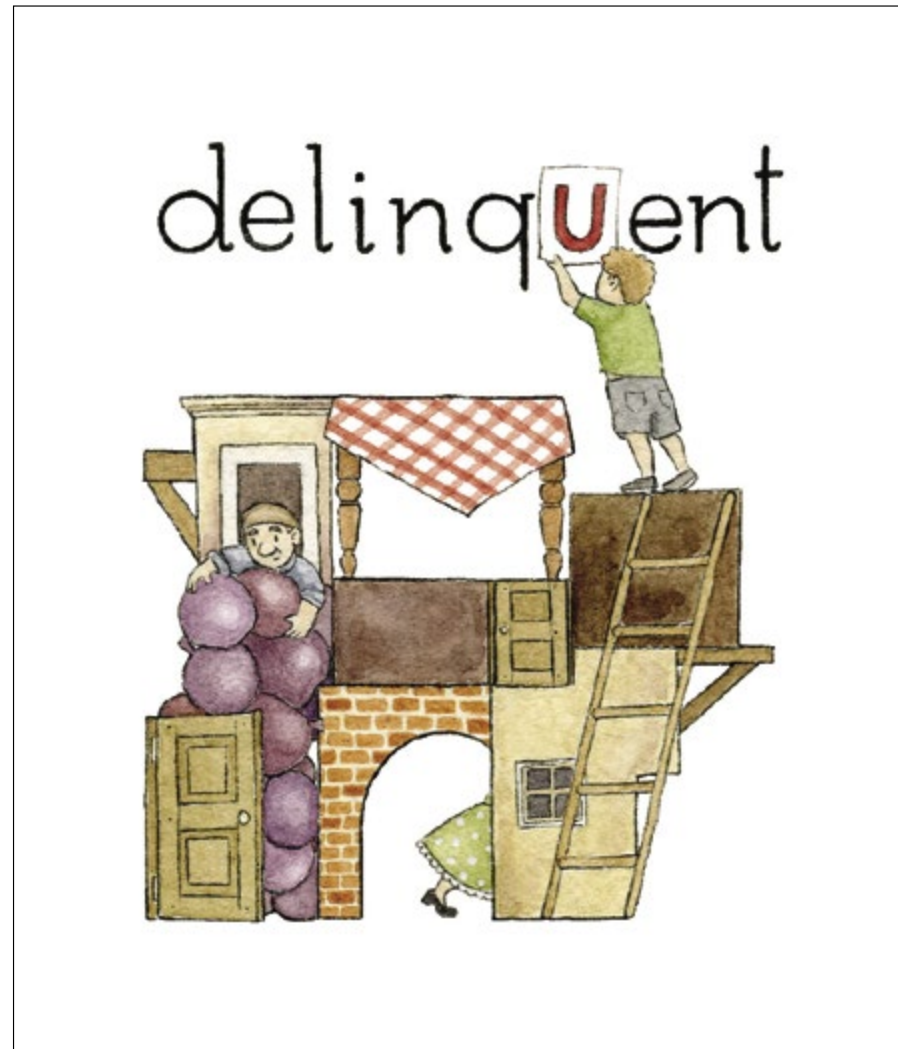
The drawing represents our history.

My grandfather who was the one who passed on to me his passion for the wine and the vine.

My wife Amanda who comes from America to be part of our family and our project.

The table that represents hospitality. Everyone is welcome to our home to drink a glass of wine just like my grandparents taught me.

Then there is me, the young boy who starts this adventure trying to put my best into this project.



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Via Ener Bettica 53 - Castagnole delle Lanze (AT) - [delinquent.vino@gmail.com](mailto:delinquent.vino@gmail.com)

Amanda +39 388 9599133 - Gianni +39 334 7169657