

Nivis Coste della Sesia Bianco DOC



Nivis means "snow" in Latin and this Piemontese white wine is made from the Erbaluce grape, a variety that is indigenous to this region of Italy. As soon as they are picked, the grapes have to be submitted to a careful selection on a vibrating table. Then the grapes are destemmed and lightly crushed, taking care to let the juice and the destemmed skins fall by gravity into the steel tanks. Here the yeast starts to convert the natural grape sugar into alcohol by spontaneous fermentation and maceration on the skins for 7-10 days at a controlled maximum temperature of 18 ° C (64.4° Fahrenheit). The wine is then bottled and stored in the estate's cellars for further refinement.

Grape varieties : Erbaluce

Altitude : 290m ASL

Exposure : South-East to South-West

Soil : Glacial fluvial soils, gravelly sandy, with a generous mineral wealth of iron and manganese

Alcohol : 13%

Tasting notes :

A pale yellow wine with a nose of fresh white flowers and thyme. Dry with balanced acidity on the palate and some light minerality. An elegant aperitif and also an ideal wine for fish in a non-spicy preparation, steamed and grilled vegetables, and soft, young cheeses.

