

Platinetti Guido

Luisa Rosato

The boutique estate of Platinetti Guido is located in the northern Piedmont region of Ghemme, in the province of Novara on the eastern side of the Sesia River. Here owner, farmer and winemaker Andrea Fontana has been making wine for over 25 years and continues to carry on the family tradition that began with his grandfather at the start of the 20th century. Andrea possesses a serious love and connection to his land, taking on some of the most challenging vineyard sites in the region which he believes reward him with exceptional fruit. In total he owns and farms just 8 hectares of vineyards with Nebbiolo covering 80% of the production and the remainder a mix of Vespolina and Barbera from Colline Novaresi.

Each wine follows natural grape growing and winemaking processes, maintaining the family tradition of utilizing only stainless steel and neutral Slavonian oak barrels. Although Andrea is a relatively unknown producer, he has been crafting some of the region's most exciting and expressive wines and will only continue to grow in fame as his wines reach further shores.



Winery Location: Ghemme, Piedmont, Italy

Name of Wine: Luisa is Andrea's mother

Grape(s): 95% Nebbiolo 5% Barbera

Designation: Colline Novaresi Rosato DOC

Vineyard Sources: 3 rows of barbera in Baraggiola and the lower part of the ronco for the nebbiolo

Age of Vines: Oldest vines up to 20 years of age

Soil: Fluvial glacial influence, imparting a sandy and pebbly texture to the soil.

Skin Maceration Time: 18 hours

Fermentation & Aging:

Free run Barbera and Nebbiolo juice undergoes temperature controlled fermentation in stainless steel and is then transferred to fiberglass tanks outdoors to prevent malolactic fermentation. The wine then ages for 4 months in stainless steel before bottling.

Annual Production: 1,400 bottles

Additional Technical Information:

Sulfites (ppm) - 88 mg/l

Filtration agents? Microfiltration before bottling

Stabilization agents? None

Yeast utilized - commercial yeast

Organic/Biodynamic? Organic practices but not certified

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'Guido'

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Winery Location: Ghemme, Piedmont, Italy

Name of Wine: Guido is named for Andrea's father in law and is a nod to the past and history of the region utilizing the maggiorina vines

Grape(s): Feild blend of Merlot, Cabernet Sauvignon, Croatina, Nebbiolo, Uva Rara, Barbera, Erbaluce

Designation: Tavolo Rosso (Red Table Wine)

Vineyard Sources: Old 'maggiorina' vines in Colline Novaresi

Soil: Glacier deposits - sand, gravel and pebbles

Yield per Hectare: 6 tons

Harvest: Late September

Skin Maceration Time: 8 days

Fermentation & Aging: Temperature controlled fermentation in stainless steel for 6 months before bottling

Annual Production: 2,500 bottles per year

Additional Technical Information:

Sulfites (ppm) - 20 ppm
Filtration agents? None
Stabilization agents? None
Yeast utilized - Wild yeasts

Organic/Biodynamic? Organic practices but not certified

Platinetti Guido

Vespolina

The boutique estate of Platinetti Guido is located in the northern Piedmont region of Ghemme, in the province of Novara on the eastern side of the Sesia River. Here owner, farmer and winemaker Andrea Fontana has been making wine for over 25 years and continues to carry on the family tradition that began with his grandfather at the start of the 20th century. Andrea possesses a serious love and connection to his land, taking on some of the most challenging vineyard sites in the region which he believes reward him with exceptional fruit. In total he owns and farms just 8 hectares of vineyards with Nebbiolo covering 80% of the production and the remainder a mix of Vespolina and Barbera from Colline Novaresi.

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Winery Location: Ghemme, Piedmont, Italy

Name of Wine: Name of the grape

Grape(s): 100% Vespolina

Designation: Colline Novaresi Vespolina DOC

Vineyard Sources: Selection of vineyards in in Ghemme

Vineyard Size: 1 hectare, 280m above sea level

Age of Vines: Oldest vines up to 45 years of age + new vines planted in 2015

Soil: Glacier deposits - sand, gravel and pebbles

Skin Maceration Time: 5 days

Fermentation & Aging:

Temperature controlled fermentation in stainless steel for 6 months before bottling

Annual Production: 3,000 bottles per year

Additional Technical Information

Sulfites (ppm) - 45 ppm

Filtration agents? None

Stabilization agents? None

Yeast utilized - Wild yeasts

Organic/Biodynamic? Organic practices but not certified

Platinetti Guido

Barbera 'Pieleo'

The boutique estate of Platinetti Guido is located in the northern Piedmont region of Ghemme, in the province of Novara on the eastern side of the Sesia River. Here owner, farmer and winemaker Andrea Fontana has been making wine for over 25 years and continues to carry on the family tradition that began with his grandfather at the start of the 20th century. Andrea possesses a serious love and connection to his land, taking on some of the most challenging vineyard sites in the region which he believes reward him with exceptional fruit. In total he owns and farms just 8 hectares of vineyards with Nebbiolo covering 80% of the production and the remainder a mix of Vespolina and Barbera from Colline Novaresi.

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Winery Location: Ghemme, Piedmont, Italy

Name of Wine: Pieleo = Pietro + Leonardo, best friends and son/nephew of winemaker Andrea Fontana

Grape(s): 100% Barbera

Designation: Colline Novaresi Barbera DOC

Vineyard Sources: Selection of vineyards in in Colline Novaresi

Vineyard Size: 0.6 hectares, 280m above sea level

Age of Vines: Oldest vines up to 20 years of age

Soil: Glacier deposits - sand, gravel and pebbles

Skin Maceration Time: 8 days

Fermentation & Aging:

Temperature controlled fermentation in stainless steel followed by aging in neutral French barriques for 12-14 months followed by an additional year in bottle

Annual Production: 3,000 bottles per year

Additional Technical Information:

Sulfites (ppm) - 50 ppm
Filtration agents? None
Stabilization agents? None
Yeast utilized - Wild yeasts

Organic/Biodynamic? Organic practices but not certified

Platinetti Guido

Nebbiolo

The boutique estate of Platinetti Guido is located in the northern Piedmont region of Ghemme, in the province of Novara on the eastern side of the Sesia River. Here owner, farmer and winemaker Andrea Fontana has been making wine for over 25 years and continues to carry on the family tradition that began with his grandfather at the start of the 20th century. Andrea possesses a serious love and connection to his land, taking on some of the most challenging vineyard sites in the region which he believes reward him with exceptional fruit. In total he owns and farms just 8 hectares of vineyards with Nebbiolo covering 80% of the production and the remainder a mix of Vespolina and Barbera from Colline Novaresi.

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COLLINE NOVARESIS
DENOMINAZIONE DI ORIGINE CONTROLLATA
NEBBIOLO

2013

Winery Location: Ghemme, Piedmont, Italy

Name of Wine: Takes the name of the grape

Grape(s): 100% Nebbiolo

Designation: Colline Novaresi Nebbiolo DOC

Vineyard Sources: Selection of vineyards in Ghemme near Ronco Maso

Vineyard Size: 2 hectares, 280m above sea level

Age of Vines: Oldest vines up to 45 years of age

Soil: Glacier deposits - sand, gravel and pebbles

Skin Maceration Time: 8 days

Fermentation & Aging:

Temperature controlled fermentation in stainless steel followed by aging in neutral 30HL Slavonian oak barrels for 6 months

Annual Production: 10,000 bottles per year

Additional Technical Information:

Sulfites (ppm) - 40 ppm

Filtration agents? None

Stabilization agents? None

Yeast utilized - Wild yeasts

Organic/Biodynamic? Organic practices but not certified

Platinetti Guido

Ghemme 'Ronco al Maso'

The boutique estate of Platinetti Guido is located in the northern Piedmont region of Ghemme, in the province of Novara on the eastern side of the Sesia River. Here owner, farmer and winemaker Andrea Fontana has been making wine for over 25 years and continues to carry on the family tradition that began with his grandfather at the start of the 20th century. Andrea possesses a serious love and connection to his land, taking on some of the most challenging vineyard sites in the region which he believes reward him with exceptional fruit. In total he owns and farms just 8 hectares of vineyards with Nebbiolo covering 80% of the production and the remainder a mix of Vespolina and Barbera from Colline Novaresi.

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VIGNA RONCO AL MASO
GHEMME
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2010

Winery Location: Ghemme, Piedmont, Italy

Name of Wine: Ghemme is the region and Ronco al Maso is the single vineyard where the grapes are sourced

Grape(s): 100% Nebbiolo

Designation: Ghemme DOCG

Vineyard Sources: Single vineyard 'Ronco al Maso'

Vineyard Size: 2 hectares

Age of Vines: Oldest vines up to 45 years of age

Soil: Glacier deposits - sand, gravel and pebbles

Skin Maceration Time: 25 days

Fermentation & Aging:

Temperature controlled fermentation in stainless steel followed by aging in neutral 30HL Slavonian oak barrels for 20 months

Annual Production: 4,000 bottles per year

Additional Technical Information:

Sulfites (ppm) - 50 ppm

Filtration agents? None

Stabilization agents? None

Yeast utilized - Wild yeasts

Organic/Biodynamic? Organic practices but not certified

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Ghemme 'Ronco Maso' Riserva

The boutique estate of Platinetti Guido is located in the northern Piedmont region of Ghemme, in the province of Novara on the eastern side of the Sesia River. Here owner, farmer and winemaker Andrea Fontana has been making wine for over 25 years and continues to carry on the family tradition that began with his grandfather at the start of the 20th century. Andrea possesses a serious love and connection to his land, taking on some of the most challenging vineyard sites in the region which he believes reward him with exceptional fruit. In total he owns and farms just 8 hectares of vineyards with Nebbiolo covering 80% of the production and the remainder a mix of Vespolina and Barbera from Colline Novaresi.

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Winery Location: Ghemme, Piedmont, Italy

Name of Wine: Ghemme is the region and Ronco al Maso is the single vineyard where the grapes are sourced

Grape(s): 100% Nebbiolo

Designation: Ghemme DOCG

Vineyard Sources: Single vineyard 'Ronco al Maso'

Vineyard Size: 2 hectares

Age of Vines: Oldest vines up to 45 years of age

Soil: Glacier deposits - sand, gravel and pebbles

Skin Maceration Time: 45 days

Fermentation & Aging:

Temperature controlled fermentation in stainless steel followed by aging in neutral 30HL Slavonian oak barrels for 30 months

Annual Production: 3,500 bottles per year (only in the best vintages)

Additional Technical Information:

Sulfites (ppm) - 50 ppm
Filtration agents? None
Stabilization agents? None
Yeast utilized - Wild yeasts

Organic/Biodynamic? Organic practices but not certified