



# Fenrose

*Colline Novaresi (DOC)*



Italy > Alto Piemonte

## Variety

Nebbiolo, Vespolina, and Uva Rara  
(48/48/4%)



## Terroir

High elevations between 1400 - 1600 feet above sea level, on a south/southeast facing hill just below the Alps, with unique red volcanic and glacial soils high in acidity and rich in minerals.



## Winemaking

*Winemaker: Renzo Duella*

Temperature controlled fermentation for 10 days in concrete vats without maceration, 2 months on the lees with some batonnage, a total of 4 months in tank before bottling.



## Production

250 cases



*Personally selected, hand-harvested wines  
from the best family vineyards.*



Volcanic soils are gaining recognition for the distinctive characteristics they can impart to a wine's flavor and texture. There are many different types of volcanic soils found throughout the world and here in the area around Boca it is very unique.

Red calcareous clay mixes with a fine gravel and dense bedrock just a few feet below the surface. Combined with a high elevation, you have a recipe for vibrant refreshing rosé!

Fenrose is very special indeed, coming from a vineyard planted in 1974 in the heart of the Boca appellation. The Boca DOC only allows for red wine production, which is the reason Fenrose is under the Colline Novaresi DOC designation. Most rosé is made in a quick, easy style that is often forgettable.

Fenrose offers an exciting experience with elegant aromatics and a mineral depth that really stands out.

## VARIETAL NOTES

**Nebbiolo:** The most noble grape in all of Italy, this grape stands alone for its tannic structure, high acidity, and thinner skin. Typically a lighter garnet color, this grape can show surprising strength and has the potential to age for decades. This far north the grape has great acidity, perfect for rosé.

**Vespolina:** A rare grape related to Nebbiolo, this varietal has a lot of potential for greatness. Resistant to the cold weather and frosts of Northern Italy, this grape performs well creating wines of great structure, aromatics, and a floral spiciness. Rich in an aromatic molecule called rotundone, this molecule enhances notes of marjoram and rosemary.

**Uva Rara:** The name of this grape translates as "rare grape" because the grape bunches on the vine are loosely packed and sparse. This large grape is a perfect blending partner to the more tannic Nebbiolo and Vespolina. The aromas are very developed and offer up red flower, red berry fruits, and sweet spices.

## FOOD PAIRING

Pairs well with salty foods, assertive seafood like octopus and oysters, sausages or a cookout. Seriously, a well-made rosé is the most versatile food wine. It can be enjoyed with just about any food.



