

Nuova Cappelletta

In 1965 Giuseppe Fracchia purchased the land of the Counts Callori of Vignale Monferrato and founded the Nuova Cappelletta, currently run by his daughter Adele Fracchia Uslenghi and grandson Alessandro.

With a total area of 520 acres, the primary agricultural efforts are cattle and the growing of wine grapes. The four vineyards they cultivate are Montalbava, Collina, Guerra and Minola, and from them they produce both red and white wines. The region is mostly hilly countryside and thanks to its favorable exposure and a limited yield their vines produce healthy and ripe grapes. Nuova Cappelletta has been certified as a biodynamic farm since 1984. Their family principles support tradition, innovation and quality. Basic to biodynamic farming is the principle that each crop is involved in a full cycle with all other crops on the farm. To enhance soil fertility and to fight parasites they make use of biodynamic and traditional products under the direct control of Demeter experts. Nuova Cappelletta's very strict standards and the reduced time between the harvest of the grapes and winemaking assists in the production of world quality, wholesome wines.



Cortese:

Color: Light, clear and bright strawy white

Bouquet: Fruity and fresh

Taste: Pleasantly dry, lively and rich, slight acidity.

Chardonnay

Color: Strawy white, greenish reflections

Bouquet: Clear, subtle, extremely smart bouquet

Taste: Dry, fresh, delicate and elegant.

Smooth and light texture.

Barbera-Minola Vineyard

Minola vineyard is oldest and richest on the property

Color: Deep reddish purple

Bouquet: Very rich and distinct smell of vanilla and cinnamon

Taste: Excellent structure and harmony.

Oak barrel aging has connected the acidity and alcohol with the tannin.

Barbera

Color: Deep red with purple reflections

Bouquet: Fresh, a classic varietal spiciness

Taste: Hearty fruit flavors with a complex finish

Good tempered wine.