

# Curto Marco

## L'informale

### 2021

#### Tech Specs

<b>Type:</b>	Red Still Wine
<b>Ingredients:</b>	Nebbiolo 60% Dolcetto 40%
<b>Region/Subregion:</b>	Piemonte - Barolo, Table wine
<b>Organic?</b>	Yes
<b>Vegan?</b>	Yes
<b>Sustainable?</b>	Yes
<b>ABV:</b>	13.50%

#### A closer look...

<b>Total Production:</b>	500 cases total
<b>Vineyard:</b>	Arborina lower part south exposure (Nebbiolo) Gattera (Dolcetto)
<b>Soil:</b>	Blue marne of SantiAgata
<b>Age of Vines:</b>	Dolcetto (1960), Nebbiolo (2020)
<b>Vineyard Size:</b>	1 ha
<b>Climate:</b>	In La Morra, the summers are warm and mostly clear and the winters are very cold, snowy, and partly cloudy. Over the course of the year, the temperature typically varies from 31°F to 83°F and is rarely below 24°F or above 90°F.

<b>Farming Methods:</b>	Organic and natural agriculture practices. No chemical fertilizers, only natural manure and mycorize, and no chemical pesticides. We use small amounts of sulfur and copper and many plant-based products to boost resistance.
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<b>Fermentation Methods:</b>	Spontaneous fermentation. The Dolcetto spends 3 days in the roto-fermentor, and finishes the fermentation in stainless-steel tanks; whereas the Nebbiolo remains in contact with its skins around 2 weeks, before being racked into stainless-steel. The wines are blended in springtime
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<b>Winemaker:</b>	Nadia Curto
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<b>Elevage:</b>	1 year stainless-steel tank
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<b>Fining/Filtration:</b>	In January the young wines are put at the cold temperature of the winter so we have a natural sedimentation and stabilization.
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<b>Residual Sugars:</b>	<1 g/l
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<b>Acidity:</b>	5.89 g/l
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<b>SO2:</b>	40 mg/l
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#### All about this bottle

The harvest of Dolcetto takes place in the middle of September, while Nebbiolo is normally picked at the end of September-October. The grapes, harvested by hand, are crushed, de-stemmed and fermented without the addition of selected yeasts. The Dolcetto remains in the roto-fermentor for around 3 days, with the skins in constant movement. After the maceration it is racked into stainless-steel tanks. Here it finishes the alcoholic and malolactic fermentation. The Nebbiolo remains in contact with its skins for 2 weeks and then is racked into a stainless-steel tank to complete the fermentations. The two wines are blended in springtime and then bottled in the summer without clarification or filtration. The taste is fresh, fruity and tannic; it is characterized by vinous hints, black berries, cherries overly juicy wine.