



## ZOPPI CRISTINA MONFERRATO NEBBIOLO

certified organic\*

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Having met in a Fiat parts factory, Cristina Zoppi and Ezio Chiara moved to the family farm in the Monferrato hills. Ezio kept his day job while Cristina embraced the life of a grower, and in time she cobbled together 37 organic acres in parcels surrounded by forest and hazelnut orchards. Ezio joined her full time in 2017, and today their wines are made under the watchful eyes of acclaimed enologist Cristiano Garella.

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### VINEYARD

- Site:** The vines grow in the compact, rolling hills of Monferrato at ~285 meters facing northeast.
- Soil:** Lightly colored limestone with a bit of marl and sand.
- Vines:** One precious acre of vines. Hand harvested in crates. \*Certified organic in Italy by Valoritalia but not certified in America by USDA.
- Varieties:** Nebbiolo.

### CELLAR

- Vinification & Aging** Following spontaneous ferments, the wine ages 18 months in older 500L barrels followed by 6 months in concrete.
- Production:** ~80 cases.
- Profile:** Zoppi's rendition of Monferrato Nebbiolo is closer to Barbaresco's meaty mid-range to the south than it is to Alto Piedmont's racy high tones to the north, landing in a splendid middle zone.
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