

CONTINUO

Vineyard location

Luccineglio, Lozzolo

Vine variety

Nebbiolo 50%, Malbeck 35%, Vespolina 15%

Cultivation system

Guyot cultivation method, grassing, limited organic fertilization

Production Parameters

Maximum yield 25 q/ha

Low density of buds

Limited yield per vine

Pruning

Harvest selection

Intense and prolonged maceration in

beeswax waterproofed clay amphora

Fermentation at controlled temperature

Aging in amphora for 12 months

Analytical parameters

Natural min. alcohol content: 13% vol.

Organoleptic characteristics

Ruby red color with garnet highlight. Intense fragrance with delicate hints of honey and acacia flowers. Harmonious taste, full-bodied. Wine of great complexity

Aging period

6 - 8 years or more

Serving temperature

18° C

Suggestions

Meditation wine which makes an excellent pairing with cheeses, both young and aged, or light summer dishes





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The name of this wine is capable of perfectly capturing its essence. The same soil that has given life and nourished Nebbiolo and Malbeck vines over the years, is transformed into precious amphorae by experienced hands. The amphorae then provide shelter to the wine during the aging phase. The relationship between soil and vine never dies out and continues to exist even after the grapes are harvested and transformed into what will later become CONTINUO.

This constant dialogue between earth and its fruit is mediated only by a thin beeswax waterproofing of our production and it allows to explore a multitude of new aromatic languages. The minerality of the amphora is enhanced by the fragrant sweet notes of beeswax. This gives CONTINUO an intricate olfactory bouquet of surprising harmony. The tannic structure of Nebbiolo and the full-bodied Malbeck make this wine elegant and persistent on the palate, pleasant but never predictable.

The idea of CONTINUO stems from Emanuele's will of experimentation . Starting from the cultivation of a vine not typically from Piedmont, he is looking for new possibilities of wine making which are ecologically conscious, respectful of the environment and that can be both innovative and rooted in the territory and in the local agricultural tradition.