

NEBBIOLO D'ALBA D.O.C.

Wine: structured red wine

Grape variety: 100% Nebbiolo

Alcohol: 13.5%

Total acidity: 5.2 g/L

Production Area: the grapes used for the production of this wine come from vineyards with good slope, excellent exposure and quality of soil, located exclusively in the commune of Castellinaldo.

Growing method: low guyot system on predominantly silicious-clayey soil

Harvest: mid-October

Vinification: oft pressing and de-stemming of hand-picked grapes; fermentation at controlled temperature of 30°-32°C, maceration for 8 days with punching down the cap and pumping over

Ageing: 12 months in stainless steel tanks, 6 months in bottle

Availability: 18 months after harvest

Organoleptic features: uby red colour tending to garnet, characteristic perfume of violets, raspberries, dog rose, very harmonic and elegant recalling the nose sensations

Best served at 16-18°C

Food match: given the good structure it goes very well with first courses, roasts, stews and cheese