

## “SAN PIETRO” 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