

TERRE DEL BAROLO



NEBBIOLO D'ALBA DOC 2016 ORGANIC

Varietal: 100% Nebbiolo – organically grown grapes

Growing locations: La Morra, Roddi and Verduno

Soil: calcareous clay

Vine training: vertical trellis with Guyot pruning

Picking: 100% by hand

Harvest: October Maximum yield: 9 tons/ha

Vinification: destemming and crushing; alcoholic fermentation and 6-8 days on the skins at a controlled temperature (26-28°C)

Malolactic fermentation: complete

Ageing: for 12 months in oak casks

TASTING NOTES

Color: ruby red

On the nose: fruity (small red fruits) with spicy notes

On the palate: dry, harmonious and elegant, with a good structure

Alcohol: 14% Vol.

Serving temperature: 18-20°C

Cellar life: 3-5 years in the bottle

Food/wine pairings: tagliatelle pasta with a meat or porcini mushroom sauce, red and white meats including grills, game and medium mature cheeses