



NEBBIOLO D'ALBA DOC

Varietal: 100% Nebbiolo

Growing locations: as indicated in the production specifications

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 8-10 days on the skins at a controlled temperature (26-28°C)

Malolactic fermentation: complete

Ageing: for 14 months, 30% in used wood and 70% in steel

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