



Wines obtained from Nebbiolo grape are characterized by soft colors and a powerful structure, and an impeccable balance between body, acidity, alcohol and aromas.

The name "Nebbiolo" derives from the word "fog" for two reasons: the first because of the obscured, almost clouded appearance of the grape, covered with abundant Pruina.

The second is linked to the very late ripening of the grapes: the Nebbiolo grape harvest often takes place in October, when the vineyards are enveloped in morning mists, called "Nebbia" in italian.

NEBBIOLO D'ALBA D.O.C.

VINEYARDS:

Municipality: Monforte d'Alba. Grapes variety: Nebbiolo 100%. Exposure: South, South-West.

Soil structure: Mainly limestone and clay.

Vine training: Guyot.

Harvesting method: Completely manual. **Harvesting period:** First part of October.

VINIFICATION:

After a careful selection we proceed with a soft pressing of the grapes aimed to obtaining only the noblest must.

Following the traditional red vinification, maceration with the skins takes place for 18 -20 days at a temperature of about 26° C.

It completes malolactic fermentation before winter and then it ages for around 2 years between oak barrels, stainless steel vats and bottle.

Aging: Several months in big barrels of french oak

(2500 - 5000 L).

Alcohol content: 14 - 14,5% vol. **Format produced:** 0,75 l.; 1,5 l.

Potential Ageing: More than 10 years.

TASTING NOTES:

Sight: Garnet red.

Smell: Pleasant and intense of red berries with hints

of dried rose and violet petals.

Palate: Medium-bodied wine, well structured with

soft persistent tannins.

A good acidity gives freshness and makes each sip long lasting.

SERVICE NOTES:

Ideal temperature: 16°-18°.

Ideal glass: Wide glass for red wines with good

structure.

Pairings: Well paired with traditional Langhe dishes, such as fresh pasta starters with meat and sauces, boiled meats, truffle, and mushrooms.

Disposal



