CANTINA DEL NEBBIOLO

Location of vineyards: Serralunga d'Alba
Total surface area: 2 ha
Average number of vines per hectare: 3800
Positions: South South west
Grape-variety: Nebbiolo.
Stock: 420 A.



Alcohol: 14.83% Vol.
Acidity: 5.60 g/l
Sugars: 0.50 g/l
Extract: 25.8 g/l

Harvest date: 11 October 2021
The ripe grapes were crushed and left to ferment in stainless steel tanks for 20 days at a controlled temperature of 23-25°C. The wine matured for 20 months, in oak casks of 5 Hl.

Date of bottling 25/06/2024
Colour: ruby red with light garnet hues.
Nose: hints of ripe red fruit, tobacco, with spicy overtones.
Taste: soft palate with good structure, spicy and floral nuances.
Pairings: roasts, game, braised and stews meat, and mature cheeses.
Serving temperature: 18-20°C.