CANTINA DEL NEBBIOLO

Location of vineyards: Alba - Vezza d'Alba – Castagnito Castellinaldo - Canale - Monteu Roero - Montaldo Roero Baldissero d'Alba - Sommariva Perno - Monticello d'Alba Santa Vittoria d'Alba -Pocapaglia - Corneliano - Piobesi d'Alba - Guarene
Total surface area: 72.7 ha
Average number of vines per hectare: 4000-7000
Positions: various
Grape-variety: Nebbiolo.
Stock: Kober 5bb- 420 a.



Alcohol: 13.31 % Vol.
Acidity: 5.00 g/l
Sugars: 0.30 g/l
Extract: 25.5 g/l

Harvest date: 30 September -12 October 2024

The ripe grapes were crushed and placed in automatic stainless steel vertical fermenters, where they fermented on the skins for 7/10 days at a controlled temperature of 24-27°C with the addition of Saccharomyces Bayanus yeast. The malolactic fermentation was then induced following removal of the coarse lees, and the wine matured partly in French oak and partly in stainless steel before being bottled.

Date of 1st bottling: 04-12-2025

Colour: ruby red with slight orange highlights.
Nose: pervasive, nicely-balanced bouquet showing silky vanilla.
Taste: nicely tannic and dry, with luscious finish.
Pairings: starters and meat dishes.