CANTINA DEL NEBBIOLO

Location of vineyards: Vezza d'Alba
Total surface area: 5,2 ha
Average number of vines per hectare: 5500-6000
Positions: facing South - South East - South West
Grape-variety: Nebbiolo
Stock: Kober 5bb- 420 a.



Alcohol: 13.79 % Vol.
Acidity: 5.10 g/l
Sugars: 0,4 g/l
Extract: 25.70 g/l

Harvest date: 11-12 October 2024

The ripe grapes were crushed and placed in automatic stainless steel vertical fermenters, where they fermented on the skins for 14 days at a controlled temperature of 26-29°C with the addition of Saccharomyces Bayanus yeast. The malolactic fermentation was then induced following removal of the coarse lees. After maturing partly in small toasted French oak barrels, the wine was left for 1 month in stainless steel before being bottled.

Date of bottling: 13/01/2026

Colour: medium-deep ruby red with slight orange hues.
Nose: ethereal, vinous bouquet, with hints of spices and vanilla.
Taste: elegant and well-balanced, with balsamic spice overtones.
Pairings: elaborate starters and red meat main courses.