CANTINA DEL NEBBIOLO

Location of vineyards: Vezza d'Alba
Total surface area: 4,2 ha
Average number of vines per hectare: 4500-5500
Positions: various
Grape-variety: Arneis
Stock: Kober 5bb - So4 - 420a



Alcohol: 13.70 % Vol.
Acidity: 5.40 gr/lt
Sugars: 0.50 gr/lt
Extract: 17.1 gr/lt

The ripe grapes were crushed, chilled and saturated with inert gas before pressing; the resulting must fermented for 40 days in stainless steel tanks at a controlled temperature of 15-17°C (21°C at the end), and the wine then matured on its fine lees in stainless steel before bottling.

Date of bottling: 05-02-2026
Colour: bright straw-yellow with intense greenish highlights.
Nose: expansive fruity bouquet, with notes of apricots and white fruit.
Taste: intense and mouth-filling, with savoury sweet finish.
Pairings: appetizers, shellfish and starters.