



NEBBIOLO D'ALBA DOC



Village: Diano d'Alba

Area: 0,9 ha

Exposure: South-West

Variety: 100% Nebbiolo

Implant density: 4500 vines/ha

Grape harvest: Manual

Soil characteristics: Clayey- limestone marl

Vinifications: Gentle destemming, fermentation with maceration for 8-9 days at 28-29°C.

Aging: 12 months in untoasted French oak barrels coming from Allier and Limousine. Finishing: at least six months in the bottle.

Amount: 7000 bottles

Type: 0,75 L

Characteristics: garnet red color, rich and fruity nose, with notes of red fruit jam, raspberry, wild strawberry, and spicy notes of cinnamon and tobacco. Full bodied, dry and persistent in the mouth.

Pairings: Perfect with well-seasoned pasta, meat courses and mature cheese. Serve at 18°C.