

COLLINE NOVARESÌ

D.O.C. NEBBIOLO

2018



Nebbiolo is the vine that generates all the great Piedmontese wines and in the Novara area it finds an ideal microclimate.

Wine of extraordinary personality that knows how to enchant, obtained from the very precious Nebbiolo grapes vinified in purity.

Ruby red color with garnet reflections, delicate, elegant and fruity aroma, harmonious and velvety body, which is enhanced with sweet spicy sensations and mineral notes.

Long aging in large Slavonian oak barrels follows. According to some, the name derives from "fog", in relation to the late ripening of the grapes, which often obliges us to harvest at the time of autumn mists. According to others, however, the name derives from "noble", since from this vine we obtain "generous, vigorous and sweet" wine.

VEGAN CERTIFIED WINE

VINIFICATION: Soft pressing of the grapes and destemming in stainless steel tanks and subsequent fermentation at a controlled temperature regulated by daily pumping over.

Maceration lasts 20-25 days in order to ennoble this precious blend. The drawing off is followed by a light pressing of the marc and a subsequent long elevation in large Slavonian oak barrels.

Colour - ruby red tending to garnet

Taste - full, with light and prolonged tannic scents

Bouquet - delicate, structured, with fruity notes. Very balanced and persistent

Alcohol content - 14% vol.

Grape variety - 100% Nebbiolo. This wine is produced exclusively with grapes coming from Nebbiolo vines according to a natural method and respectful of tradition

Pairing - recommended with roasts, red meats, game and long-life cheeses

