NOBILIS

CANAVESE DOC NEBBIOLO

Nebbiolo the King of vines, prince of Canavese

Sensory Properties

Fragrant bouquet that ranges from cherry to rose, from sweet spices to ethereal characters. The taste is dynamic, with a composed and balanced structure.

Alcohol

13,5 - 14% vol

Residual Sugar

I gr/I

Acidity

5,6 gr/1

Pairing

Excellent with Piedmontese meat and mixed boiled meats.

Serving Temperature

18° C

Vine Variety

100% Nebbiolo

Harvest

Mid-October

Fermentation

Controlled temperature at 27° C

Wine Cultivation

Controspalliera

Terrain

Pebbly, acid

Terroir

Morainic

Elevation

370 m above sea level

Processing

Maceration for 10 days with delestage and pumping over

Refinement

12 months in oak barrels

