



Nebbiolo d'Alba Superiore (DOC)

Denominazione di Origine Controllata

Grape Variety: 100% Nebbiolo

Municipality: Castagnito

Soil: Clayey with sandy marls

Training System: Guyot

Yield: 85 Ql/Ha

Vinification: Manual Harvest, crushing and de-stemming, soft pressing, temperature-controlled fermentation in horizontal vats and batonnage in in steel tanks.

Maturation: Steel tanks.

Ageing: French oak barrels of 3000 lt.

Alcohol Content: 14 % Vol.

Characteristic: The aromatic profile is very pleasant, with hints of small of red fruits and spices like cinnamon and clove. In the mouth, it is full-bodied, dry, and tannic.

Serving Temperature: 18 - 20 °C

Food Pairings: Pasta stuffed, tasty meats, roasts, wild meat, seasoned and melted cheeses, cured meats.



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