



## NEBBIOLO D'ALBA D.O.C.

Grape Variety:  
Nebbiolo 100%.

Soil Composition:  
Calcareous

Vineyard:  
Located in the municipality of Roddi.

Vine Training System:  
Simple Guyot.

Exposure:  
South-East.

Yield:  
9.000 kg/ha.

Altitude:  
330 m above sea level.

Harvest:  
Manual.

Total Surface Area:  
0,60 ha.

**Wine Making:** Fermentation (15 days) in steel at a controlled temperature of 24°/25°C. Frequent pumping over (2/3 times a day). Malolactic fermentation in concrete tanks.

**Wine Ageing:** After the wine spends about two months in concrete tanks, it's then left to age for one year in big Slavonian oak barrels. The ageing process then continues for another two months in bottle.

**Tasting Notes:** Made from Nebbiolo grapes, it boasts the same noble lineage as Barolo, for which he can act as an introduction. The aroma is harmonious with notes of violets and raspberries, the palate is tannic, soft, with good body and structure.

**Serving Suggestions:** Roasted meat and small game. Serve at a temperature of 18°C.