



i somelieri

NEBBIOLO D'ALBA DOC

GRAPE VARIETY: Nebbiolo

HARVEST: end of September.

VINIFICATION: traditional red-wine making. Grapes destemming, squeezing and long maceration on peels over 10-12 days.

Controlled temperature fermentation, subsequent drawing off and malolactic fermentation. Refining in wood barrels.

TECHNICAL INFORMATION

ALCOHOL: 13,5% vol

ACIDITY: 5 g/l tartaric acid

ORGANOLEPTIC FEATURES

COLOR: ruby red with garnet glints.

SCENT: ethereal, slight hints of viola. Spicy notes arise with ageing.

TASTE: elegant, full-bodied, harmonious; the long finish delivers spicy and tobacco scents.

IDEAL SERVING TEMPERATURE: 16 - 18°C