



Nebbiolo d'Alba DOC

TECHNICAL NOTES:

Grape Variety: Nebbiolo 100%

Alcohol: 14%

Colour: Garnet Red

Total SO2: 90 mg/l

Total Residual Sugar: 2 g/l

VINEYARDS:

Cultivation Area: Alba area

Vineyard Altitude: 300/350m above sea level

Training System: Guyot

Soil: Clayey-Calcareous soil

VINIFICATION:

Skin contact period: 10 days

Vinification vats: Stainless steel

Ageing: 2 years in Oak Barrel followed by a short period in bottle.

TASTING SUGGESTION BY VALTER BOSIO:

Tasting Impression: Dry with silky tannin

Tasting temperature: 20° C

Meal Coupling: Meat like Brasato, cheeses