



Nebbiolo d'Alba D.o.c

VINEYARDS

In the municipality of Verduno.

GRAPE VARIETY

100% Nebbiolo.

VINIFICATION

Traditional vinification is carried out in cement tanks with skin-contact fermentation for 15-20 days and automatic pump-overs. The wine is aged for one year in medium-capacity Slavonian oak barrels. This is followed by refinement in bottles for several months to enhance the freshness and bouquet of the wine.

CHARACTERISTICS

The color is ruby-red, not too intense, respecting the character of the Nebbiolo grape variety. The aroma is ethereal with scents of flowers and fresh fruit. The taste is dry with a good body.

SERVING TEMPERATURE

16-17 degrees C.

FORMATS AVAILABLE

750 mL Bottles.

