



Nebbiolo d'Alba D.O.C.

Garnet red with a **good body**. The nose has an **elegant perfume** with hints of rose and violet, while the palate is broad, **warm** and **pleasantly tannic**.

The refinement takes place for about 12 months in **barriques** and **tonneau**.

Excellent with **meat**, roasts, braised meats.

Base information

Product Name: Nebbiolo d'Alba DOC
Cépage: Nebbiolo
Appellation: Nebbiolo d'Alba
Classification: DOC
Color: red
Type: still
Country/Region: Piedmont
Vintage: 2019
Alcohol percentage: 14 % vol.
Sugar rate: 0.3 g/l
Number of bottles produced: 3,000



Vineyard

% of Grape / Cépage: 100% nebbiolo
Soil: sandy - calcareous
Exposure: southeast
Agricultural method: lotta integrata (integrated struggle)
Year of plantation: 2000
Date of harvest: October 2019
Type of harvest: manual in crates
Geolocation: 44.80055043540506, 7.926126020760593

Winemaking

Method: steel and aging in wood
Temperature: 25 °C
Length: 20 days
Malolactic: in steel
Aging: wood
Age of barrels: second passage barriques and new tonneau
Wood type: French oak
Barrels type: barrique e tonneau
Level of toast: average
Percentage of new barrel: 50%
Aging time in wood: 12 month
Minimum aging in bottle: 12 month

Bottle

Empty bottle weight: 450 g
Aging potential: 10 years
Cork size: 26x44
Cork material: cork
Bottle type: Bodolese

Chemical Analysis

Dry extract: 26.5 g/l
Total acidity: 5.25 g/l (tartaric acid equivalent)
Volatile acidity: 0.64 g/l (acetic acid equivalent)
Total SO2: 70 mg/l