



Francesco & Scanavino
SELEZIONE VINI NOBILI



CARACTÈRE

Nebbiolo d'Alba D.O.C.

Our Nebbiolo is an assemblage of nebbiolo grapes grown in the heart of the classic area of wine production. These silica-rich soils yield wines impressive both for their elegance and aromas.

Winemaking practices are traditional in style. The must macerates on the skins for some 15 days at 28-30°C, followed by the alcoholic fermentation.

The wine undergoes malolactic fermentation and ageing in large casks of oak for 12 months. Then it spends some other months in the bottle before the powerful structure and elegant aromas reach an optimal equilibrium.

GRAPE-VARIETIES: Nebbiolo 100%

SOIL: calcareous-silica-rich

COLOUR: bright garnet red

NOSE: ethereal and complex, intense with evident and pleasant fruity notes

TASTE: warm, decisive but with a tannic feel that gives the wine body and persistency

MATURING: 12 months in oak barrel

AGEING POTENTIAL: 10 years

FOOD PAIRINGS: big red meat dishes, especially if they are cooked in the same wine, all types of game, tangy, mature cheeses

RECOMMENDED GLASS: balloon

SERVING TEMPERATURE: 18-20 °C.

Francesco Scanavino &C. sas

Loc.Scorrone,31-Str.Prov.31-12054-COSSANO BELBO(CN)-Piemonte-Italia

T.+39 0141 837102 F. +39 0141 185 0492 info@francescoscanavino.com www.francescoscanavino.com