

CARACTÈRE

Nebbiolo d'Alba D.O.C.

GRAPE-VARIETIES

100% Nebbiolo

SOIL

Calcareous-silica-rich

WINE TYPE

Dry red wine

METHOD OF PRODUCTION

Hand-picked grapes; alcoholic fermentation with maceration for about 15 days, with periodic cap punching, followed by malolactic fermentation.

MATURING

Aged for 12 months in 33 hL French oak barrels

TASTING NOTES

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

AVAILABLE FORMATS

750 ml

1500 ml



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