



NEBBIOLO D ALBA D.O.C. *RIVERE*

The Nebbiolo grape is native of Piedmont and it is certainly the most precious and celebrated in this region. The origin of its name is due to the word *fog*, a weather phenomenon very common in this region in the autumn and in conjunction with the harvest. The Nebbiolo grape reaches its maturity in October, when in the fall, often after the middle of the month the vineyards are covered by fog.

Grape varieties: Nebbiolo 100%

Vineyard location: medium-high hillside (300-400 m asl) with south exposure. Soil is composed of clayey-calcareous sedimentary marl. District of Castagnito village

Vinification

The grapes harvest is made by hand in the first/second ten days of October.

The fermentation is traditional, carried out for an average of 10-15 days at controlled temperature with floating cap and pumping over of the must to optimize the extraction of the polyphenolic substances

Ageing

2 years in large oak barrels from Slavonia and 6 months in the bottle.

Tasting Notes:

Brilliant ruby red colour with varying intensity, tending to garnet with aging.

Intense bouquet with flowers and wild fruit, slightly spicy. Well balanced and harmony on the palate, full-bodied with noble elegance. Lingering.

Strong personality

Food pairing:

Excellent with main courses meat based, mature cheese

Bottle size

Lt. 0,75 -1,50 - 3

Serving Temperature: 18°-20° C



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