

NEBBIOLO D ALBA D.O.C. VIGIN



Bottle size
Lt. 0,75

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 (200-300 m asl) with south-west exposure, with friable, sandy, ochre coloured soil. Single estate vineyard in the district of Canale 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 in stainless steel vats at controlled temperature with floating cap and frequent pumping over of the must to optimize the extraction of the polyphenolic substances.

Ageing

Four years in large oak barrels from Slavonia followed by a period in stainless steel tank before bottled.

Tasting Notes:

Garnet red of varying intensity.

Pleasant and complex bouquet with elegant aromas of withered roses, violet and wild fruit.

Well balanced and harmony on the palate, strong personality.

Good combination of alcohol concentration and tannins capable of guaranteeing very long ageing.

Food pairing:

Excellent with main courses, especially based on red meat, lamb roast, medium-mature cheese. It's a perfect after dinner wine.

Serving Temperature: 18°-20° C



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