



# Nebbiolo d'Alba DOC

# The heritage between history and legend

Full of character, this wine comes from an ancient grape variety native to Piedmont. The earliest records of 'Nibiol grapes' date back to 1266, and their name is associated with the mists of the Roero hills. Enjoyed by Frederick Barbarossa and Carlo Alberto of Savoy, it delights with its spicy notes of roasted coffee and cocoa.

| GRAPES Nebbiolo  AREA Castiglione Falletto  AGEING 12 months in oak barrels  VINTAGE 2020  ANALYSIS DATA Alcohol 14% vol.  AGEING POTENTIAL 8-10 years  Conteins Sulfites |                  |                          |
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| AGEING POTENTIAL 8-10 years   | VINTAGE          | 2020                     |
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|   |                  | Conteins Sulfites        |

#### PRODUCTION AREA

Altitude: medium hill. The soil is characterized by sedimentary rock of marine origin.

## **TASTING**

COLOUR: Pale ruby. BOUQUET: Complex nose with hints of cherries in alcohol, blackberry with spicy notes, roasting and powdered cocoa. PALATE: In the mouth it is slender, elegant, persuasive tannins.

#### **WINEMAKING**

After the crushing and destemming the pomace are kept in contact with the liquid part for about 15 days a temperatures between 28 and 30° in tanks of steel.

## **PAIRINGS**

Perfect with Piedmontese boiled meats, medium-aged cheeses, and pasta dishes with meat sauces.











