

NEBBIOLO D'ALBA DOC

Nebbiolo d' Alba is a DOC encompassing a large area around the town of Alba, situated in the region of Piedmont in north-west Italy. Granted its classification in 1970, the wines are namedafter the red grape Nebbiolo from which they are made, and the area where they are produced (Alba). This variety is considered the king of italian red grapes, profilic in the Piedmont region and the backbone of the internationally renowned DOCG wines Barolo and Barbaresco

Denominazion: Nebbiolo D' Alba DOC **Grape variety:** 100 % Nebbiolo **Vine-training system:** Guyot

Growing location: Alba, Diano d'Alba, Grinzane Cavour, La Morra, Monchiero, Monforte d'Alba, Montelupo Albese, Novello, Roddi, Roddino,

Verduno

Soil: Siliceous-clayey **Grape-harvest:** October

Max. Crop/hectare: 9 metric tons

Yield in wine: 70%

Alcohol percentage: 14 % Vol

Color: Ruby red colour, tending to garnet **Perfume:** Light and delicate with a hint of violets

Taste: From dry to invitingly sweet, with good body and tannins when

young; smooth and well-balanced

Food match: Red meat, game meat, stewed meat, mature cheese **Wine making:** De-stemming, soft pressing of the grapes, fermentation and maceration on the skins for approx. 10 days. During the maceration the must is pumped over in the dèlestage way to extract the colour and varietal aromas. After two decantation to eliminate the solid parts come the malolactic fermentation. Then the wine is matured in wooden casks of different status for 12 months, with weekly topping-up, tastings and analyses to make sure the wine is developing correctly

Temperature of service: 18 – 20 ° C **Glass recommended:** Ballon

Ageing: 2 years, with 1 in oak casks from France or from Slavonia and then

12 months in the bottle before being released to the market

Conservation: Cold storage in fresh wine cellars

