



CASTAGNOLE DELLE LANZE

NEBBIOLO D'ALBA

Nebbiolo d'Alba DOC

Nebbiolo d'Alba DOC represents an elegant, accessible expression of Piedmont's most renowned native grape variety, cultivated on the hillside slopes surrounding the city of Alba. It is a historic appellation that highlights the purity of the variety, offering a perfect balance between the grape's characteristic austerity and immediate drinkability

GRAPE VARIETY: 100% Nebbiolo

ALCOHOL CONTENT: 14%

VINE TRAINING SYSTEM: Guyot

SOIL: Calcareous-clayey marls

HARVEST PERIOD: Mid- to late September

WINE MAKING: Total destemming, grape crushing, yeast selection, and fermentation with skin maceration for approximately 10–12 days. During maceration, the must undergoes pump-overs using the délestage technique to extract color and varietal aromas. After two rackings to remove solids, malolactic fermentation takes place. Subsequently, the wine ages in steel tanks for 8 months

COLOR: Ruby red, tending first towards garnet and then towards brick-red with aging

PERFUME: Subtle and delicate. It offers aromas of raspberry, wild strawberry, and violet. This aromatic profile is enhanced by aging

TASTE: Dry, crisp, full-bodied, and with just the right amount of tannin. When young, the wine is more velvety, whereas with aging it develops vanilla notes and becomes more harmonious

FOOD MATCH: Ideal with risottos, pasta dishes with meat sauces, lightly fried foods, roasts, game, roast beef, braised meats, stews, slow-cooked meat dishes, boiled meats, white meats, medium-aged and hard cheeses, and piquant cheeses

SERVING TEMPERATURE: 18 – 20 °C

AVAILABLE FORMATS: 0,75 l



Dogliotti 1870 Snc

Via Fratelli Vicari, 70 - 14054 Castagnole Lanze (AT) - Italia
info@dogliotti1870.com - www.dogliotti1870.com