

Nebbiolo d'Alba D.O.C.



Grape Variety: Nebbiolo

Production process: traditional red vinification with maceration of the crushed grapes for approx. 10 days - Soft pressing of the marcs - Malolactic fermentation of the wine

Alcohol: 13,5% vol.

Sugar Content: 0 gr/l

Colour : Intense ruby red

Bouquet: Fine and ethereal with notes of violets and wild flowers

Taste: Bone dry, well balanced and velvety smooth

Serving Temperature: 18°-20°C

Food pairings: Excellent with red meats and cheeses, but can also be enjoyed throughout most meals