



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

NEBBIOLO D'ALBA D.O.C.

Technical Specifications

- **Grape Variety:** 100% Nebbiolo.
- **Sustainability:** Produced under the SQNPI (National Quality System for Integrated Production) sustainable cultivation protocol.
- **Vineyard Location:** Municipalities of Castellinaldo and Guarene.
- **Vinification:** Maceration on the skins in stainless steel tanks for 7-8 days at a controlled temperature of 28°C.
- **Aging:** 12 months in French oak barrels; a short passage in barrique, followed by a final 6-month refinement in the bottle.
- **Alcohol Content:** 14% Vol.

Sensory Profile

- **Appearance:** Intense ruby red with a violet rim ("unghia") when young, developing typical orange reflections with aging.
- **Bouquet:** Highlights scents of red fruit, particularly raspberry and violet.
- **Palate:** Powerful and austere, yet the softness of the tannins allows sensations of elegance, finesse, harmony, and balance to prevail.

Service & Pairing

- **Food Pairings:** Ideal with red meats, game, first courses (pasta/risotto), and cheeses. It is also excellent as a "meditation wine" at the end of a meal.
- **Longevity:** 5-10 years.

