

CANTINA DEL NEBBIOLO



Location of vineyards: Vezza d'Alba – Castellinaldo
- Castagnito
Total surface area: 1.3 ha
Average number of vines per hectare: 5500
Position: facing South
Grape-variety: Barbera.
Stock: Kober 5bb

Alcohol: 15.57 %Vol.
Acidity: 6.98 gr/lt
Sugars: 0.5 g/l
Extract: 29.20 g/l

Harvest date: 23-30 September 2021

The ripe grapes were crushed and placed in automatic stainless steel vertical fermenters, where they fermented on the skins for 8/12 days at a controlled temperature of 26-29°C with the addition of *Saccharomyces Bayanus* yeast. The malolactic fermentation was then induced following removal of the coarse lees. After maturing partly in small toasted French oak barrels holding 225 litres for 13 months, the wine was left for 3 months in stainless steel before being bottled.

Date of bottling: 05-05-2023

Colour: impenetrable scarlet red

Nose: fruity, floral bouquet with balsamic notes of ripe fruit.

Taste: mouth-filling softness, highlighting the fruit in a light tannic texture.

Pairings: red meats dishes and cheeses.

