

# TERRE ALFIERI NEBBIOLO DOCG

## SUPERIORE

Production zone: Terre Alfieri. San Damiano d'Asti ( Only 41 hectares planted in entire area)

Soil: medium mix, calcareous becoming quite limy

Altitude: 200-300 meters above sea level

Training system: guyot

Grape variety: 100% Nebbiolo

Production yield per hectare: 85 q.li/ha

Average age of the vines: 20 years

Wine making: in 25 hectolitre French barrels for at least one and a half years. In the bottle for a least 6 months

Maturation: At least 18 months in big French oak barrels.

Colour: garnet red with orange nuances

Aroma: intense, notes of violets, blackberry and raspberry. Spicy with notes of black pepper and coffee.

Palate: dry, warm, soft with beautiful spicy notes and dried red fruit.

Alcohol: 14%

Food matching: game, braised and roast meat, hard and medium-seasoned cheese and all the dishes of the international cooking.

Enologist: Cordero Gianfranco



“ Typical nose for nebbiolo with spicy dried cherries, roses and a hint of oyster shell. Medium-bodied with tightly packed, firm tannins and some beautiful fruit and spice on the finish. “