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NEBBIAIA

NEBBIOLO AND MONFERRATO DOC - AGED IN WOOD 12 MONTHS

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DENOMINATION OF ORIGIN: Monferrato DOC Rosso

GRAPE VARIETY: Nebbiolo

GROWING TECHNIQUE: organic grapes grown with the utmost respect of the environment without the use of herbicides, chemical fertilizers and synthetic products, ICEA certified.

VENDEMMIA E VINIFICAZIONE

Nebbiaia takes its name from the vine, and is the last grape variety to be harvested in late October, when the vineyard is surrounded by a dense fog early in the morning. After de-stemming and crushing, alcoholic fermentation takes place in stainless steel tanks at 26-28°C, for 15 days, in order to extract the aromas and give the wine excellent structure. Malolactic fermentation follows spontaneously.

AGEING

Nebbiolo, considered one of the most valuable varieties, suitable for high quality aging wines, ages in Slavonian oak barrels for at least 12 months. After bottling, the wine remains in our cellars waiting for the right balance. Potential ageing: 12 to 15 years.

WINE DESCRIPTION

Ruby red colour, not very intense. A fine, delicate and long-lasting fragrance, with notes of wild strawberries and raspberries. On the palate, pleasantly bitter, velvety, lightweight and full and round at the same time.

WINE AND FOOD MATCHING

The sandy soil gives this wine elegance and intense fragrance. It is ideal with