

Veglio



NEBBIOLO D'ALBA DOC 2020



Vine

Nebbiolo 100%

Vineyards

Vines grow on the best slope of the west exposure halfway up a hill in Diano d'Alba. The soil is rich of calcareous marl and has a good permeability.

Production surface owned: 0.80 ha.

Production

Grapes production allowed per ha: 80 ql.

Vinification and ageing

After the fermentation with enflourage for 10-12 days at the temperature of 28°C, there follows the malolactic fermentation. The bottling is usually done after a year which precedes a several months storage in oak barrels.

Storage and evolution

The optimal moment to drink the Nebbiolo d'Alba DOC wine is after 2-3 years from the harvest, but it depends sensibly on the characteristic of different harvested vintages.

Tasting notes and sensory properties

The Nebbiolo d'Alba DOC is characterized by the fragrance which has been already announced by the colour of ruby red, more or less intense, depending on the harvested vintage. It is an expressive wine with a rich structure, full bodied and robust. The smell is deep and intense. Tasting notes: harmonic and persistent, it reminds of undergrowth fruits.

Alcohol content

14% vol.

Service temperature

16-18°C.

Serving suggestions

The Nebbiolo d'Alba DOC is excellent with meat, red meat in particular, and with medium and long maturing cheese.