



Nebbiolo d'Alba DOC

The highest expression of elegance. A Nebbiolo which makes no compromises, perfectly interpreting the style and soul of our wines. It requires just the right amount of ageing, after which it offers immense satisfaction.

GRAPE VARIETY: 100% Nebbiolo

VINEYARD: A blend of grapes from different vineyards in the municipality of Diano d'Alba.

Soil consisting typically of clay and limestone, characterised by layers of more or less compact sand alternating with grey sandstones (sands compacted and cemented by marine water carbonates), known as Arenarie di Diano or Diano Sandstones.

South-westerly exposure, altitude 350 m above sea level.

Typical espalier vineyards and Guyot pruning, average plant density of 4500 vines per hectare.

HARVEST: By hand, into crates, in mid-October, when phenolic ripening is complete.

GRAPE YELD PER HECTARE: 9000 kg

VINIFICATION: Separate processing of the grapes during vinification. Destemming and temperature-controlled alcoholic fermentation in steel tanks, with an average of 10 days' maceration, pumping over and - towards the end of fermentation - delestage. Drawing off and spontaneous malo-lactic fermentation in stainless steel tanks.

ABRIGO GIOVANNI

AGEING: About 12 months in 750-litre oak casks and 500-litre tonneaux, prioritising extensive use of previously used wood.
Subsequent blending in stainless steel tanks, with bottling taking place in the late spring of the second year after harvest.

DESCRIPTION: Delicate ruby red colour with garnet highlights. Slightly timid when young, it releases scents of forest fruits, violets and rose petals as the months go by.
Delicate tannins and acidity caress the palate and are supported by a good structure. Together they convey freshness and elegance. Ageing in wood is perceptible but is never excessive.
Good longevity, to appreciate for 10 years after bottling.
Pair with stewed and braised meats or game, and with mature cheeses.

SERVING TEMPERATURE: 18-20° C