

# NEBBIOLO d'ALBA

DOC

<b>Agronomist:</b>	Gianni Malerba Emanuele Fenocchio	<b>Winemaker:</b>	Paolo Giacosa Beppe Caviola
<b>Grapes:</b>	Nebbiolo 100%	<b>Quick</b>	Young ○○○●○ Aged Light ○○○●○ Full bodied
<b>Growing Area:</b>	Canale, Priocca, Alba	<b>Character:</b>	Sweet ○○○●○ Dry No oak ○○○●○ Oak
<b>Alcohol:</b>	13,5 % by volume	<b>Food suggestions:</b>	pasta, soups, meat, seasonal dish and aged cheeses.

## Winemaker's Notes:

**Colour:** ruby red with garnet hues.

**Nose:** elegant, delightful, with red small fruits and floral aromas. Very recognisable scent of ripe Nebbiolo grapes with hint of spices and coffee.

**Palate:** fine, elegant, medium- to full-bodied and very well-balanced with pleasantly tannins and delightful finish. Interesting taste of ripe Nebbiolo grapes.

**Serving temperature:** 16-17 ° C.

**Cellaring:** 5-7 years.

## Vineyard Information:

Several vineyards, exposure S, SW, SE, sandy mixed soils of Roero, more clayey in Langa, av. Aging of 15-30 years old, Guyot training system. Yield per hectare is 9000 kg.

## Winemaking Information:

The grapes are selected on the sorting table and then destemmed and pressed. At initial stage, a part of the grapes is vinified with the technique of cold maceration. The maceration is of medium term, using reassembly and delestage. The aging is in oak casks of medium size and barriques.

## Difference is....

*Nebbiolo d'Alba Enrico Serafino is a more confidential release of this grape variety appreciated for its pleasantly elegance: enjoy every day luxury of the King of Grapes!*

