

VENTISETTE²⁷



NEBBIOLO D'ALBA DOC

VINEYARD are twenty five years old and are situated near the town of Diano d'Alba at an altitude of between 250 and 300 metres above sea level

SOIL clay/calcareous soil with a good sand content

EXPOSURE south-west

TRAINING SYSTEM classic guyot

PRODUCTION 90 q.li/ha

VINIFICATION in stainless steel vats with the submerged cap system and maceration on the skins for ten to twelve days. Fermentation temperature is controlled and kept at around 25 to 27 °C. The malolactic fermentation occurs at the end of fermentation and after the drawing off

AGEING 19 months; some of the must is aged for 12 months in large Slavonian oak barrels and for 7 months in stainless steel tanks. The wine is then left to rest for 2 years in the bottle

TASTING NOTES dry, austere and elegant. The colour is ruby red with garnet highlights. On the nose, it has notes of violets, rose hips, herbs and sweet spices. The wine is dry in the mouth, with full body and a very long finish