

NEBBIOLO D'ALBA D.O.C.



Grape Variety: Nebbiolo.

Origin: Roero wine Region.

Soil type: Calcareous, chalky soil.

Harvest: Hand-picked grapes, typically in early October, depending on the year.

Winemaking: Stainless Steel Tank Fermentation for 10 to 15 days with the temperature controlled to 26-28° C (78-82 F).

Appearance & color: Brilliantly clear with garnet color in its youth, brickish when mature.

Nose: Red fruit tones and some earthy elements.

Flavor: Red berries, dry and mildly tannic. Medium to full-bodied.

Alcohol: Typically 13.5% to 14%

Food Pairings: Truffled pastas, beef, roasts, lamb, cheeses.

Serving temperature: 18-20° C (64-68 F).



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