

TERRE ALFIERI NEBBIOLO D.O.C.G.



Grape Variety: Nebbiolo.

Origin: Terre Alfieri wine Region.

Type of Soil: Calcareous, chalky soil.

Harvesting Time: Picking manual the first days of October.

Wine Making: Fermentation in steel tank for 10-15 days with temperature carefully controlled 26-28°C.

Ageing: Oak barrels.

Colour: Brilliant clear with garnet color in its youth, brickish when mature.

Nose: Red fruit tones and some earthy elements.

Taste: Red berries, dry and mildly tannic, medium to full-bodied.

Alcohol: 13.5%-14.5% vol.

Food Pairings: Excellent with beef, with white truffle, roasts and game.

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



Fratelli Ponte Vini s.a.s.

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