



# NEBBIOLO D'ALBA DOC

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## Mixed soil

### 100% Nebbiolo

Harvest takes place in the first half of October. Grapes are hand-picked and placed in 20 kg crates. Once in the cellar the grapes are de-stemmed and gently pressed. The must is fermented in steel tanks in contact with the skins at a constant temperature between 26° and 28° C. Numerous pump-overs maximize color extraction and tannin. After the first decantation, malolactic fermentation begins. The wine matures 'sur lie', in order to obtain longevity, structure and aroma.

