

Langhe Nebbiolo Frales DOC

2020 was characterized by few **raining spring** weather , then summer until September was very dry and windy , let to the long cycle variety as Nebbiolo to have a long but constant ripening process , going to harvest in late October without any bad fungus attack .

Variety: 100 % Nebbiolo elevated with single guyot system.

1 vineyard located in **Monforte d'Alba**, at 450 mt on the sea level; In total 0,50 ha in property, planted into a sandy/white-gray marl from miocenic sea sediment. Vineyard is Est exposed, capture morning sun and let to the grape to produce less sugar quantity, but more fragrant-fruity aroma.

All my vineyards follow a “certified sustainable planning “ , where green manure fertilizer based on “alfa –alfa” (a carpet of this grass aid to avoid water erosion inside these slope hills and aid to producing a symbiosis with vine having so more quantity of parfums inside smaller size of clusters) . Bad fungus attack are controlled with new copper formulation (to can use in 10 times less quantity) but most of all using different algae and mustard extract

15 years old, **5.000 plant per hectare**, cultivated with single guyot, not irrigated. In June, a green harvest is made cutting in the half all clusters, letting to have a smaller quantity of berry that capture all the elements that arrive from root. This vintage gives to me a crop of 1,4 kg per plant

Harvest: by hand, inside small plastic cases washed after every crushing. In case of need, a berry selection is made before to put cluster into the basket

15% of clusters are put as whole grapes in the bottom of tank; other quantity has a normal destemming process; In this way, in the same tank there is an alcoholic fermentation together a similar carbonic maceration. Inside inox tank, fermentation with automatically pumping over, last for just one week before skins racking

Maturation/aging: Racked from skins and put by hand inside vacuum pressing machine at low pression (0,8 bar), wine again dirty stay inside another inox tank for one week to have a natural sedimentation; Then, is put inside regenerated **barrique** for 6 months of ripening.

Bottling: After other 4 month of refining inside inox tank, in collaboration with my ex-winemaker teacher, we tried different fining agent, minimal quantity (exp 0,5 gr every 100 L.) just to start a fining reaction-process. After 2 months of sediment, wine was bottled without filtering (only a large inox net), with a low sulfite addition. A refining in the bottle for some month aid to arrive to more complex parfums and round flavor.

