

P I N S O G L I O

NEBBIOLO D'ALBA DOC



MUNICIPALITY: Canale and Castellinaldo

GRAPE VARIETY: 100% Nebbiolo

SOIL AND VINEYARD: sandy soil of marine origin, rich in marl. Exposure: East, South and West

YIELD PER HECTARE ON AVERAGE: 6000 kg per hectare

VINIFICATION AND AGEING

The harvest occurs in October. The grapes are gently pressed than the must is put in stainless steel tanks at a controlled temperature for the fermentation. After racking the new wine is put in large old and new wooden barrel (1500l) for the refining that will last for 12/14 months. At the end of the refining stage the wine is assembled in stainless steel tanks for another few months.

ORGANOLEPTIC PROFILE

It is a wine with a bright garnet red color that represent the index of stability and maturity of the product. The bouquet is particularly complex with aromas of ripe fruits, herbs and notes of geranium. In the mouth it is full bodied and harmonious. The finish is pleasantly austere due to the noble and vigorous tannins.

FOOD AND WINE PAIRING

It is excellent with roast veal, fine poultry, wild feathered game both roasted or cooked on the spit. It is recommended with truffles and seasoned cheeses.

SERVING TEMPERATURE

17-18 °C