



NEBBIOLO D'ALBA - Loreto

Variety of vine: Nebbiolo 100%

Vineyards position: Canale, Piedmont, Italy. In the past it was property of the Counts of Loreto, it is completely cultivated with vineyards since the 1500s, and it is the highest one of Canale. The position is south-west facing.

Soil: clayey-limestoned with sand.

Date of harvesting: beginning of October.

Yield per hectare: 45 hl

Wine-making: in this vineyard the yield per vine must not be more than 2 kg so, for this reason, we practise a double clearing.

The grapes are harvested by hand to select the best bunches. The fermentation takes place in stainless steel macerators to guarantee the correct skin-must contact and an adequate colour extraction. The wine then stays in oak, where the malolactic processing develops for 12-15 months and then again in stainless steel casks. It is bottled in August, two years after the harvesting and in October it enters on the market.

Tasting notes: silky taste, complex fragrance, aristocratic, elegant with notes of redcurrant, bilberry, liquorice and spice.

Dishes: it's a big wine good with roasts and seasoned cheeses.

Temperature of taste: 18° C