



Nebbiolo d'Alba D.O.C. Superiore

	<u>Varietal</u>	100% Nebbiolo
	<u>Gradation</u>	from 14% to 14,5% Vol
	<u>Density</u>	5.000- 5.500 - Plants / Ha
	<u>Soil</u>	Siliceous, Calcareous
	<u>Production Area</u>	Govone, Priocca, Zezza D'alba, Diano D'alba (CN)
	<u>Vinification</u>	Steel
	<u>Aging</u>	Minimum 6 months in wooden barrels and next aging in bottles
	<u>Colour</u>	Soft ruby red with orange reflections
	<u>Taste</u>	Slightly tannic, soft and harmonic
	<u>Serving Temperature</u>	18 ° - 20 °
	<u>Pairings</u>	Pasta, red meat, game, seasoned cheeses
	<u>Packaging</u>	480 bottles in 6 bottles cartons - 8 layers x 10 cartons per layer, about 720 kg Pallet dimension: 80x120cm



0,75 cl 1,50 cl