

NEBBIOLO D'ALBA "PARCELLA 21" DOC



Wine technical sheet

Grapes: 100% Nebbiolo (from a selection of grapes within the parcel)

Vineyard: Bricco Treseda

Location: Govone - Cuneo - Roero - Piedmont

Plot Number: 21 Plot extension: 0.95 ha

Soil: loamy clay soil (50,6% silt and 26,8% sand), 22,6% clay.

Normal supply of total limestone 110 g / Kg

Exposure: South-West

Processing data

Harvest: hand picked in box Maceration: 15 days on skins

Aging: 15 months in 500 LT Tonneaux

Amount of bottles: 2500 Serving temperature: 15/16 °C

Wine tasting

The wine shows a beautiful light ruby red color with garnet notes. The nose is fruity with plum aroma and delicate violet notes. The sweet sensation is intense between cinnamon and licorice,

with a final Timut Pepper spicy.

The mouthfeel sensation is a strong body and silky tannin with long taste. Balanced between fresh and salty sensation.

