

PRODUTTORI DI GOVONE



NEBBIOLO D' ALBA D.O.C.

DATA SHEET:

AVAILABLE YEAR:

TO BE SPECIFIED

GRAPES:

NEBBIOLO 100%

GRADATION:

13% Vol.

VINEYARD FEATURES:

PRODUCTION AREA: GOVONE, PRIOCCA, GUARENE; CAATAGNITO, VEZZA D'ALBA, MAGLIANO ALFIERI.

ALTITUDE:

200 / 300 MT ABOVE SEA LEVEL

CULTIVATION TECHNIQUE:

GUJOT PRUNING

DENSITY:

5.000 - 5.500 PLANTS/ HA

GRAPE PER HECTAR:

100 Q.li/Ha

SOIL:

CLAY, CALCAREOUS AND SANDY

WINE PRODUCTION FEATURES:

MACERATION:

7 DAYS

AGING:

YOUNG WINE

VINIFICATION:

STEEL

REFINED:

BOTTLE

COLOR:

RUBY RED

TASTE:

DRY AND PLEASANTLY VELVET

SERVICE TEMPERATURE:

18 ° / 20°

PAIRING:

RED AND WHITE MEAT, MEDIUM AGED CHEESES