



**NEBBIOLO D' ALBA D.O.C.
TERRE SABAUDE**

PRODUTTORI DI
GOVONE




Terre Sabaude®

DATA SHEET:

AVAILABLE YEAR:

TO BE SPECIFIED

GRAPES:

NEBBIOLO 100%

GRADATION:

13,5% Vol.

VINEYARD FEATURES:

PRODUCTION AREA:

GOVONE, PRIOCCA, VEZZA D'ALBA, DIANO D'ALBA.

ALTITUDE:

292 / 320 MT ABOVE SEA LEVEL

CULTIVATION TECHNIQUE:

GUJOT PRUNING

DENSITY:

5.000 - 5.500 PLANTS/ HA

GRAPE PER HECTAR:

90 Q.li/Ha

SOIL:

CLAY, CALCAREOUS

WINE PRODUCTION FEATURES:

MACERATION:

10/ 12 DAYS

AGING:

1 YEAR IN WOODEN BARRELS

VINIFICATION:

STEEL

REFINED:

BOTTLE

COLOR:

SOFT RUBY RED WITH ORANGE REFLECTIONS

TASTE:

SLIGHTLY TANNIC, SOFT AND HARMONIC

SERVICE TEMPERATURE:

18 ° / 20°

PAIRING:

PASTA , RED MEAT GAME MEAT, SEASONED CHEESES