

Cascina Ciapat



NEBBIOLO D'ALBA DOC Centanito

COLOR:

Intense ruby red wine with garnet reflections, elegant and brilliant. In the glass it is fluid, pronouncing large and pronounced arches

SCENT:

fresh and harmonious floral aromas reminiscent of rose, ripe red fruit.

TASTE:

With an elegant and pleasantly fresh flavor, it has a good, full and very typical tannic structure. In the mouth it is balanced and harmonious, the hints of ripe perfumes readily stand out on the nose.

FOOD PAIRINGS:

A full-bodied wine but at the same time elegant and fine, it goes well with robust second courses of meat (roasts and game) and well-aged cheeses, but it also expresses its qualities with first courses (risotto with red wine and sausage, agnolotti, gnocchi, tagliatelle with ragu).

SERVING TEMPERATURE: 18 ° C

ALCOHOLIC CONTENT: 14% vol

HARVEST:

manual in early-mid-October with careful selection of the grapes, both in the vineyard, both in the cellar

VINIFICATION:

in classic red with emerged cap with frequent pumping over (3/4 per day) and 2 punching down per day starting from mid-fermentation, to improve the extraction of color and aroma while keeping the temperature controlled at 28/29 ° C, with a peak of maximum 30 ° C in the first days of fermentation to best fulfill the extraction. Two delestages are also carried out, approximately at the beginning and mid-fermentation. The fermentation continues for about 20 days, followed by the steccatura which lasts for about 60 days.

AGING: it is aged for 1 year in stainless steel tanks and 6 months in the bottle horizontally, before being put on the market.

Azienda Agricola Cascina Ciapat
Frazione San Rocco n. 93 - 12040 Montaldo Roero
Cuneo - Piemonte - ITALY
www.cascinaciapat.com