



## NEBBIOLO D'ALBA DOC Valmaggior

It is produced from one of the company's historic vineyards, on the steep and sunny hill of Valmaggior, which has always been considered the cradle of the best Nebbioli of the left Tanaro.

The plant was built by Nonno Antonio with his brother Govanni, before the latter was called to arms during World War II, which is why we have a very close relationship with this vineyard.

The 40% slope does not allow entry with tractors, so all the work must be done manually. In addition, the space between one row and another is very small (about 1 meter) and the structure has always remained unchanged over the years. Just think that today in a vineyard the distance between the rows must allow the passage by means of transport so it is on average 2.50 meters.

The vineyard faces south-west and is located on top of a hill, surrounded by the wild woods of Roero, where the Sentiero del Tasso path also passes (<https://www.ecomuseodellerocche.it/it/sentieri/18/path-of-the-rate>).

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

**AROMA:** aromas of overripe red fruit and vanilla, with notes of coffee at the end.

**TASTE:** elegant and pleasantly fresh, it has a good full tannic structure that reaches greater balance with aging in the bottle. Structured and fine, it maintains the characteristics of freshness typical of Roero wines even after aging, thanks to the second passage barrels.

**FOOD PAIRINGS:** A full-bodied wine but at the same time elegant and fine, it pairs excellently with robust second courses of meat (roasts and game) and well-aged cheeses, but it also expresses its qualities with first courses (agnolotti, gnocchi, tagliatelle).

**SERVING TEMPERATURE:** 16-18 °C **ALCOHOL CONTENT:** 14% vol

**HARVEST:** manual in early-mid-October with careful selection of the grapes, both in the vineyard and in the cellar.

**VINIFICATION:** in classic red with emerged cap with frequent pumping over (3/4 a day) and 1 punching down per day starting from mid-fermentation, to improve the extraction of color and aroma while maintaining a controlled temperature at 28/29 °C, with a maximum peak of 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. Fermentation lasts for about 18 days.

**AGING:** it is carried out in 1st and 2nd passage Slavonian oak barriques for 12 months, followed by a further refinement in the bottle lying down for another 6 months. Balanced, structurally harmonious, it offers a good aromatic persistence characteristic of the grape variety and the territory, proving to be a mature, full-bodied and ready wine.