

NEBBIOLO D'ALBA DOC "L'AURELIO"



DRY RED WINE, APPELLATION OF CONTROLLED ORIGIN

GRAPES Nebbiolo 100%

PRODUCTION 90 quintals/hectare

AREA OF PRODUCTION

the grapes destined for the production of this wine come from the hills of the Langhe area

METHOD OF CULTIVATION

Low Guyot training
Planted on hills at 250 meters above sea level

Gradient: 25%

Terrain: marl limestone

Exposure: south and east

VINIFICATION

Following meticulous thinning out prior to the harvest, with the aim of reducing production in favor of a considerable increase in quality, the grapes are gathered by hand and taken to the cellars directly in the baskets, where they are immediately pressed and stored in vats awaiting the start of fermentation.

In order to encourage this process and to ensure that the oenologically valuable polyphenols are extracted, yeasts specially chosen for this type of wine are added and the temperature is held constantly at 27°C – 28°C throughout the process.

AGEING

the ageing process foresees malolactic fermentation in oak barrels and at least one year of ageing in stainless steel vats, plus a further period of six months in the bottle. This wine leaves the cellar about two years after the harvest.

ORGANOLEPTIC CHARACTERISTICS

Color: moderately intense ruby red

Bouquet: spicy and ethereal, with notes of roses and violets.

Taste: markedly tannic, structured, and persistent

ALCOHOLIC STRENGTH 13.5% - 14% abv.

RECOMMENDED WITH game, red meats, ripe cheeses

SERVING TEMPERATURE 16°C – 18°C

BOTTLES 0.75l

STORAGE

horizontal, in a cool dry place, away from sources of light and vibrations