

## NEBBIOLO D'ALBA

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### NEBBIOLO D'ALBA DOC

This wine originates in the Langhe hills, from vineyards located on the right bank of the Tanaro river, at an average altitude of 300 m above sea level. The soil, mainly calcareous and clayey, gives the wine what is the classic expression of Nebbiolo: structure, clean, crisp tannins, breadth of aromas and great elegance. All these traits are enhanced by at least six months of aging in oak barrels and as many again in the bottle.

**Sensory profile:** deep ruby red colour with garnet highlights.

The bouquet is complex on the nose with aromas of blackberry and dried flowers, hints of spice and cocoa.

In the mouth the wine is elegant, medium bodied and harmonious, with soft tannins and a persistent finish.

**Suggested pairings:** first courses, charcuterie, roasts, game, mushrooms and fresh and medium-aged cheeses.

**Recommended serving temperature:** 16-18°C

