

NEBBIOLO D'ALBA SUPERIORE TAVOLETO

NEBBIOLO D'ALBA SUPERIORE DOC

From our own vineyards planted on the sunny, steep terrain of Podere Tavoletto, in the hamlet of San Rocco Seno d'Elvio, Alba, comes this Nebbiolo d'Alba Superiore, rich and long-lived, endowed with excellent structure. In order to be classified as "Superiore", the wine must age for a minimum of 18 months (of which at least 6 in wood) starting from 1 November of the year in which the grapes were harvested, meaning it can be marketed from 1 May of the second year following the harvest.

Vinification: fermentation with maceration continues for 10-12 days at a temperature of 28°C. On completion, the wine is raked and left to age in oak tonneau for a minimum of 12 months. This is followed by bottling and ageing for a further 6 months.








Sensory profile: ruby red colour with garnet highlights. The bouquet is rich and complex, with aromas of incense, liquorice, vanilla and ripe fruit. In the mouth it is harmonious and velvety, extremely elegant, with pleasantly soft tannins.

Suggested pairings: first courses, charcuterie, roasts, game, mushrooms and cheeses

Recommended serving temperature: 16-18°C.



Appellation	Grape	Vineyard Area
Nebbiolo d'Alba Superiore DOC	nebbiolo	Ha 2,28
Township	First year of production	
Alba	1989	

Formats						
						
0,375L	0,75L	1,5L	3L	6L	9L	12L