



NEBBIOLO D'ALBA D.O.C. PAISAN

VARIETY Nebbiolo

PRODUCTION AREA Various towns cultivating Nebbiolo d'Alba - CN

SOIL Calcareous with clay-silt components

HARVEST Manual, using crates. First half of October

VINIFICATION Maceration on the skins in temperature-controlled automatic steel fermenters, with repeated pumping-overs and aeration until the complete conversion of sugars to alcohol. Racking and aging in contact with fine lees follow to facilitate malolactic fermentation

AGING A minimum of 12 months in large oak barrels and 6 months in the bottle

ALCOHOL CONTENT 13.5% abv

SENSORY NOTES Intense red with garnet reflections. Intense and persistent aroma, slightly spicy, with hints of underbrush and cooked fruit. Important, harmonious taste with well-integrated tannins, notes of ripe plums, dried figs and leather. Long and persistent finish

RECOMMENDED PAIRING Ideal with elaborate first courses, risottos, red and white meat, fresh and medium-aged cheeses

SERVING TEMPERATURE 16/18° C

LONGEVITY More than 10 years

SIZE 75 cl.