

MONFERRATO DOC NEBBIOLO

# NOTO

## THE WINE

### Annual production (avg)

3000-4000

### Vinification

THINNING OF THE GRAPES AT THE END OF JULY. HARVEST AT THE BEGINNING OF OCTOBER WHEN ONLY THE BEST BUNCHES ARE SELECTED AND COLLECTED INTO SMALL WOODEN CRATES. THEN GRAPES ARE GENTLY PRESSED. AFTERWARDS FOLLOWS FERMENTATION, ON SKINS, FOR ABOUT 7-8 DAYS.

### Aging

IN NEW BARRIQUES FOR 12 MONTHS

### Colour

INTENSE RUBY RED, PALE TENDING TO ORANGE WITH AGING

### Bouquet

DISTINCTIVE, WITH DELICATE FRUITY AND FLORAL NOTES, SWEET SCENTS OF CHERRY JAM

### Palate

FRUIT DOMINATES THE AMPLE BODY, WITH A DELICATE TOUCH OF OAK SPICES AND OF SILKY TANNINS

### Average alcohol content

14 % VOL

### Serve at

18-20 °C

### Refinement

12-15 YEARS



## THE TERROIR

### Production area

OUR VINEYARDS

### Grape variety

NEBBIOLO 90%, BARBERA 10%

### Vine density

6000

### Wine age

45-50 YEARS BARBERA, 20 YEARS NEBBIOLO

### Training method

GUYOT

### Sun exposure

SOUTH/SOUTH-EAST

### Soil

CALCAREOUS BASE, MIXED CLAY

### Yield

6500 KG PER HECTARE