



English



NEBBIOLO D'ALBA D.O.C.

GRAPES AND VINEYARD NOTES

Variety: nebbiolo 100%
Training system: guyot pruning system
Year of Planting: 1990
Altitude: 250 to 300m ASL
Orientation: South
Soil: clayey and calcareous marl
Harvest: October

PRODUCTION AREA

Veza d'Alba, Castagnito.

VINIFICATION AND AGEING

Manual harvest. Destemming and crushing with soft pressing. Controlled temperature fermentation on skins, with daily must pumping, in stainless steel tank. 12-month min. ageing in large oak barrels and 12-month min. ageing in bottles.

ORGANOLEPTIC CHARACTERISTICS

Colour: garnet-red.
Flavours: flowery bouquet and red forest fruit. Old rose, violet, raspberry and liquorice are clearly perceivable. Balsamic and mineral notes.
Taste: warm and balanced with tannins to convey softness.
Alcoholic content: 14% Vol.
Total acid content: 5.80 gr./lt.
Residual sugar: 1.5 gr./lt.
Dry extract: 26 gr./lt.

FOOD MATCHING AND SERVICE NOTES

Perfect with first courses, beef with sauces, mature cheese.
To pour in large glasses.

Filari di Luna sas di Ugo Repetto e C.

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