

# NEBBIOLO SOMMET®

## VALLE D'AOSTA D.O.P.

NEBBIOLO, TYPICAL OF PIEDMONT, HAS ALWAYS BEEN PRESENT IN THE AOSTA VALLEY, WHERE IT IS TRADITIONALLY GROWN IN THE GLACIAL ALLUVIAL VALLEY BOTTOM UNDER THE NAME OF PICOTENDRO. WE VINIFY THIS HISTORIC VARIETY TO ENHANCE THE IDENTITY OF THE MOUNTAINS, GIVING LIFE TO OUR NEBBIOLO "SOMMET", WHICH MEANS "SUMMIT" IN FRENCH, IN HONOUR OF THE MOUNTAINS THAT SURROUND THE VINEYARDS.



### GRAPE VARIETY:

Nebbiolo (Picotendro) 100%.



### VINEYARD:

Arnad e Issogne.

Area 1.5 ha, Guyot counter-espalier; planting 7,500 feet per hectare. Yield 5,500 kg/ha.



### SOIL AND CLIMATE:

Altitude 350 mt a.s.l.

Granitic matrix moraine soils, loose (sand +50%, medium silt and limestone, abundant skeleton), sloping. Glacial alluvial sediments. Terraces with north/west and south/east. Alpine climate with short, cool, breezy summers with large temperature ranges and long cold winters with large temperature ranges. Low rainfall levels (500-1000 mm. annually).



### HARVEST AND ANNUAL PRODUCTION:

Manual, late October/early November. 4,000 bottles.

**FIRST VINTAGE:** 2015



### VINIFICATION AND AGEING:

De-stemming of grapes, 10-day whole-berry fermentation at controlled temperature (23 °C), with daily punching down. Aged for 12 months in 25-hectolitre French oak casks and then aged in the bottle for 12 months.



### TASTING NOTES:

Ruby-cherry. Fruity nose (blackberry, cherry), with hints of violets and balsamic nuances. On the palate immediate, elegant, savory, fresh, soft and slightly spicy. Lingering finish.



### PAIRINGS:

Dishes based on pigeon and quail, white meats, medium-aged cheeses, rognone (kidney).



### RECOMMENDED SERVICE AND GLASS:

16° - 18°C | Grand Ballon

### ANALYTICAL DATA (2021):

Alcohol 13.5 % vol., Total acidity 5.5 g/l, pH 3.4