

NEBBIOLO

VALLE D'AOSTA D.O.P.

NEBBIOLO, TYPICAL OF PIEDMONT, HAS ALSO ALWAYS BEEN PRESENT IN VALLE D'AOSTA, WHERE IT IS TRADITIONALLY GROWN UNDER THE NAME OF PICOTENDRO, IN THE ALLUVIAL VALLEY FLOOR OF GLACIAL ORIGIN IN THE VOCATED AREAS OF ARNAD AND ISSOGNE. WE ARE DEDICATED TO THE WINEMAKING OF THIS HISTORICCA VARIETY TO ENHANCE ITS MOUNTAIN IDENTITY.



GRAPE VARIETY:

Nebbiolo (Picotendro) 100%.



VINEYARD:

Arnad and 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. 3,300 bottles.

FIRST VINTAGE: 2021



VINIFICATION AND AGEING:

De-stemming of grapes, 10-day whole-berry fermentation at controlled temperature (23 °C), with daily punching down. Aged in stainless steel for 12 months and aged in the bottle for 3 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:

Risotto with vegetables, mild cheeses, tagliatelle with porcini mushrooms.



RECOMMENDED SERVICE AND GLASS:

16° - 18°C | Small Ballon

ANALYTICAL DATA (2023):

Alcohol 12.5 % vol., Total acidity 5.5 g/l, pH 3.4