

Nebbiolo d'Alba

Denominazione di Origine
Controllata

GRAPES: Nebbiolo 100%.

AREA OF PRODUCTION: the grapes
destined for the production of this
wine come from the hills of the Langhe.

TERRAIN: sandy.

EXPOSURE: south-east.

ORGANOLEPTIC CHARACTERISTICS:

Colour: intense red with brick-red nuances.
Bouquet: spicy and ethereal, with notes
of roses and violets and red fruits, like
pomegranate and red currants.

Taste: markedly tannic, structured,
elegant with a long final. Balanced tannins.

ALCOHOLIC STRENGTH: 13,5-14% vol.

RECOMMENDED WITH: fresh egg pasta with
stuffing or with ragù (agnolotti or tajarin).

Roast meat and game. Mature cheeses.

SERVING TEMPERATURE: at 18-20°C.



*The grandparents Liggia
and Aurelio in the vineyard*



*A noble and important wine that
deservedly carries the name of one
who worked in the company for many
years with enthusiasm and respect.*

L' AURELIO