



MIGNANE® TERRE ALFIERI DOCG NEBBIOLO

The Roman *fundus* (estate) of Mignane, at the base of Vengore's gentle slopes, is the beginning and the end of the valley, where everything starts and where everything comes together.



APPELLATION Terre Alfieri DOCG Nebbiolo
GRAPE VARIETY Nebbiolo
SURFACE AREA AND LOCATION 0.52 ha, Cisterna d'Asti
SOIL tufaceous
DENSITY 4,280 vines per hectare
PRUNING Guyot
HARVEST last ten days of October
FERTILIZERS manure and green manure
TREATMENTS copper and sulphur
VINEYARD MANAGEMENT grassing
FERMENTATION natural, in amphora with long maceration (60 days)
AGEING in terracotta amphorae

TASTING NOTES Ruby red in colour with garnet reflections. Spicy and intense bouquet evoking notes of rose, pepper and hazelnut. Elegant, persistent and well balanced on the palate.

FOOD PAIRINGS Mushrooms tagliatelle, vegetable risotto, red meats, game, aged cheeses.

