



# Nebbiolo d'Alba D.O.C.

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## *Vineyard*

The cultivation area, towards the southeast side, is composed of sandy clay soil

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## *Grape Variety*

100% Nebbiolo

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## *Production*

The wine ages for a year in large oak barrels to achieve the softness of tannins. It is then left to rest for another 6 months in the bottle, only regaining its organoleptic properties that make it ready for everyday consumption

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## *Characteristics*

The wine has a garnet red color with violet reflections. Its aroma is refined, persistent, and intense, while its dry and harmonious taste is soft and intensely fruity on the palate

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## *Pairings*

The wine pairs well with game, red meats, and aged cheeses

