



CANTINE DEL CASTELLO di SANTA VITTORIA

Nebbiolo d'Alba

Variety: Nebbiolo

Classification: Nebbiolo d'Alba D.O.C.

Alcoholic content: 13,5 % vol

Grape yield per hectare: 80 quintals/ha

Typology of soil: sandy at medium and high hill

Vineyard location: southwestern exposure hill

Farming system: espalier with guyot pruning

Origin: Santa Vittoria d'Alba and Piobesi, Roero area

Harvest period: mid October

Harvest method: hand harvested in 25 kg baskets

Vinification and refinement: vinification is carried out in stainless steel tanks at controlled temperature (28-30°C). Maceration lasts 8-10 days. Subsequently, refinement is carried out in stainless steel tanks with constant and skilful use of oxygen

Refinement in the bottle: 6 - 7 months

Release: two years after harvest, in February

Longevity: 5 - 6 years

Recommended storage method: bottle should be laid down, in a dark, dry and fresh cellar

Organoleptic characteristics

Colour: bright ruby red with light garnet reflections

Bouquet: typically complex and persistent but also gentle and delicate, featuring violet, raspberry that will develop and refine with ageing

Mouth feel: elegant, smooth and harmonious

Recommended serving temperature: 16° - 18° C

Food matches: white meat, roast of veal, stews, boiled meat, old cheeses, truffle-based dishes.

Finish: soft and velvety smooth

Winemaker: Nicola Fogliati

