



CANTINE DEL CASTELLO di SANTA VITTORIA

Nebius

Variety: Nebbiolo

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

Alcoholic content: 13,5 % vol

Grape yield per hectare: 70 quintals/ha

Vineyard location: southern/southwestern exposure hill

Origin: Santa Vittoria d'Alba, Roero area

Farming system: espalier with guyot pruning

Harvest period: mid October

Typology of soil: sandy at medium and high hill

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). Extended maceration of 15-18 days in order to obtain greater longevity. Subsequently, refinement is carried out in stainless steel tanks with constant and skilful use of oxygen

Refinement in the bottle: 6 - 8 months

Release: two years after harvest, in March

Longevity: 7 - 8 years

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

Organoleptic characteristics

Colour: fairly intense and bright ruby red that develops orange reflections through refinement in the bottle

Bouquet: characteristic fragrance, gently spiced and delicate with hints of violet, becomes stronger through refinement, yet maintaining its great finesse

Scents: blackberry, small and sweet red fruits, red rose, light tobacco

Mouth feel: Dry and warm, with a fairly strong tannin, smooth and rich in extract, enveloping with a present but softened tannin. Highly persistent both in the mouth and in the nose.

Recommended serving temperature: 16° - 18° C

Food matches: main courses with ragù and game sauces, juicy and spicy red meat, game, braised meat and stews.

Finish: warm and enveloping

Winemaker: Nicola Fogliati

