

NEBBIOLO

COLLINE NOVARESI DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 3.5 ha

Soil composition: acid soil composed by clays, sands, and different minerals from the Alps. Glacial origin.

Training method: Guyot

Elevation: 787-984 ft a.s.l.

Vines/ha: 3,500-4,500 vines/ha

Exposure: South-East

Vines age: 20-50 years

Harvest time: beginning of October

First vintage: 2016

Production: 22,000 bottles



WINEMAKING & AGING

Varietal composition: 95% Nebbiolo, 5% Vespolina
Fermentation

Container: stainless steel tanks

Lenght: 10-12 days

Temperature: 82-86 °F

Maceration

Technique: on the skins with frequent delestage and pumping over

Lenght: 12-15 days

Malolactic fermentation: yes

Aging

Container: 10-55 hl barrels

Wood: French oak

Length: 30 months

In bottle: 12 months



TECHNICAL DATA

Alcohol: 13%

Residual sugar: < 1 g/l

Acidity: 5.6 g/l

Dry extract: 28 g/l



FOOD PAIRINGS

Pairs well with soups, first courses with ragu, red meat, game, and medium-aged cheeses.



TASTING NOTE

Ruby red with garnet hues.

The bouquet is very intense, with elegant notes of ripe berries, macerated flowers, and tertiary notes of sweet spices, black pepper, and balsamic sensations.

On the palate, it is fresh, dry, and medium-bodied, with silky, integrated tannins. Long mineral finish.

PRODUCER PROFILE

Estate owned by: Marco Arlunno & Carlo Cambieri

Winemaker: Marco Arlunno

Total land under vine: 12 ha

Winery production: 60,000 bts

Region: Piedmont (Italy)

