

NEBBIOLO D'ALBA D.O.C.

**Varieties:**

Nebbiolo 100%

Exposure

South at 400 meters a.s.l. – Loc. Chiese cru

Soil

Sandy - calcareous, with 20% clay (Le Chiese)

Crop yield

6 tons per hectare

Harvest

Manual, with strict selection of the grapes in the vineyard

Harvest time

Last 10 days of September

Vinification

Maceration for 6 days, at temperature of maximum 25°C

Élevage

The wine stays 12 months in one year old oak; then, the wine, remains in stainless steel for approximately 3 months before to be bottled

Bottling

The month of August

Analytical data

13.5% by vol. alc. cont.

5.20 grams per litre total acidity

Ph 3.60

26 grams per litre net dry extract

80 mg./litre total SO₂

Wine maker: Roberto Gerbino.

