



Terre di Valgrande

## Nebbiolo d'Alba DOC

### PRODUCTION AREA

Provincia di Cuneo, Piemonte

### GRAPE VARIETY

Nebbiolo

### WINE PRODUCTION

This wine can be considered the "little brother" of Barolo, is processed with an initial soaking period of 7 days and then is aged for 9 months in large oak barrels to soften the angularity typical of Nebbiolo. Bottled early autumn is stored for 3 - 4 years before drinking in order to promote the maturation of tannins.

### ANALYTICAL DETAILS

Total acidity : 5,50 g/l

Alcoholic degree: 12,50%

### ORGANOLEPTIC NOTES

Colour ruby-red of varying intensity, with garnet highlights when aged.

Light and delicate at the nose, with a hint of violets that becomes stronger and improves on ageing.

Taste from dry to invitingly sweet, with good body and tannins when young; smooth and well-balanced.

Serving temperature: 16-18 °C

