



ALBUGNANO DOC SUPERIORE "Va' Anait"

Albugnano DOC Superiore "VA' ANAIT" was born from the careful selection of the best bunches of Nebbiolo. It's an ambitious wine that is made with 100% Nebbiolo grapes and it's part of a special project called Associazione 549. Many winemakers participate in this project whose goal is to monitor the production and the final quality. The ageing for 18 months in oak barrels enhanced a great wine which is able to connect history, words and taste.

IN THE VINEYARD

Geographical location

Albugnano (AT). 500 meters above sea level facing south.

Grape: Nebbiolo

Date of harvest: manual harvesting and selection in October.
Nebbiolo grapes are the last to ripen due to the tannins ripeness, which require a long time.

Year of planting: 2000

Training system: gujot

Soil type: Sant'Agata Fossili Marls

Yields for hectare: 8 t

AT THE WINERY

Winemaking: the destemming and crushing process have to be real delicate, due to the extreme fragility of the Nebbiolo stalk. The fermentation starts slowly in order to maintain aromas and fragrances. After 8-10 days, when the transformation of sugar in alcohol is finished, the devatting starts, followed by malolactic fermentation.

Ageing: 18 months in 700 l oak barrels

Bottling period: 22 months in 700l oak barrels

Bottle ageing: 6 months

Size: 0,75 l. Personalized bottles with the label of the association

TASTING NOTES

Garnet colour, strong and elegant body which shows a clear local influence and persistent scent.

Food pairings: main courses, such as stew, roast or hard cheese.

Serving temperature: 18°



Az. Agr. Alle Tre Colline
di Carossa Franco
Albugnano (AT), Italia

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