



ALBUGNANO DOC

“Nebbiolo” is described as “vitigno delle nebbie” (literally grape of the fog) because its harvest is the last one and it usually takes place in October, when there is already the fog and the grape is covered by a sort of coat, the bloom, which could be a reminder of the fog. Its grapes offer very framed wines that fit ageing, but that are really different in their characteristics depending on the region of provenance.

IN THE VINEYARD

Geographical location

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

Grape: Nebbiolo

Date of harvest: manual harvesting and selection between the end of September and the beginning of October. Nebbiolo grapes are the last to ripen due to the tannins ripeness, which requires a long time.

Year of planting: 2011

Training system: gujot

Soil type: Sant'Agata Fossili Marls, sandy soil

Yields for hectare: 9 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: no

Bottling period: in the end of the spring that follows the harvest

Bottle ageing: 3 months

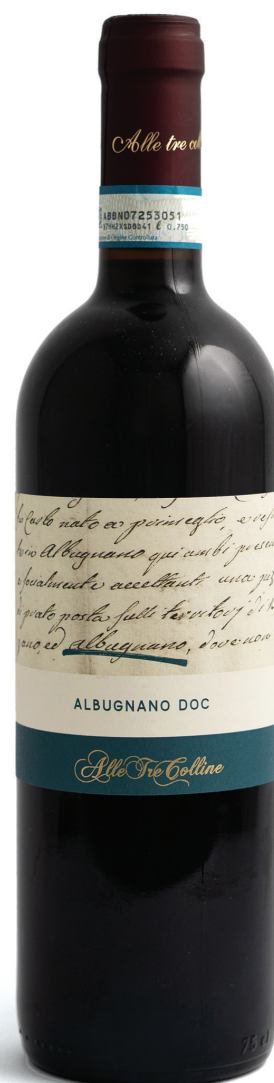
Size: 0,75 l

TASTING NOTES

Ruby red colour with elegant and fine bouquet rich scents of cherry, petals of roses and a delicate balsamic note. On the palate is rich, soft with a very refined tannin. Tend to longevity.

Food pairings: first courses of the Piedmontese cuisine, main courses with red meat and game, middle-aged cheese.

Serving temperature: 16°



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