

Nebbiolo d'Alba DOC

DOC (DENOMINATION OF CONTROLLED ORIGIN)



SOIL: CALCAREOUS- MARLY
HARVEST PERIOD: OCTOBER
AGING: 1-2 YEARS

CHEMICAL ANALYSIS

ALCOOL: 13.50% - 14.50%
SUGARS: 0-0.1 g / l
ACIDITY: 5.00 - 6.00 g / l
SULFUR: 50-80 mg / l
FEATURE: STILL

ORGANOLEPTIC CHARACTERISTICS:

Color: intense ruby red with garnet highlights.
Aroma: elegant, delicious, with aromas of blackberry and floral. Typical aroma of Nebbiolo with hints of spices and coffee.
Taste: excellent, elegant, medium to full body and very balanced with soft tannins and delicious finish. Interesting taste of ripe Nebbiolo grapes and a perfect nose - palate affinity.
Serving temperature: 18-20 ° C.
It can be kept: : 5-7 years.

ACCOMPANYING DISHES

Excellent to accompany , mainly , main courses of red meat , stewed meat and plates of cheese



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