

# NEBBIOLO

## CLONE 34

**Nebbiolo; Clone 34 from  
Valtellina: 100%**

**ACTUAL VINTAGE: 2018**

**FERMENTATION: Maceration of  
21 days**

**AGING: 18 months, 100%  
american oak**

**BOTTLING: May 2022**

**PRODUCTION: 5512 bottles**

**APPEARANCE:** Medium to light hue; due to the origins of the grape and the special care given to this variety for its adaption, the wine keeps the distinctive color of an Italian Nebbiolo: pale garnet with a tawny rim

**AROMA:** Complex and expressive in the glass; we get ripe plum, cherries, hints of leather and nutmeg. In the back of the wine we find a potpourri finish with some anis, pine and tobacco leaf. In evolution we get molasses and clay pot

**TASTE:** Polished and firm tannins of medium intensity; medium to high-bodied wine along an aftertaste that bursts spices confirmed in the aroma, prunes and hibiscus. Mid aftertaste and a good option to drink by itself

**PAIRING:** Aged or creamy cheeses, truffled risotto, Mexican pork adobo leg, grilled octopus or soft steaks. Seek for high fat content foods to counteract wine's natural tannins

