



Nebbiolo Sangiovese

GRAPES: Nebbiolo 70%, Sangiovese 30%

WINEMAKING NOTES:

Our harvest and grape selection are done manually, respecting the quality of the grape, we de-stem and press the fruit separately. Fermentation and maceration take place in temperature-controlled stainless steel tanks for a duration of 20 to 25 days. We then age the wine in French oak and American barrels for a period of 10 months. We allow the bottles to rest in our cellars before making them available to the market.

TASTING NOTES:

Sight: Deep purple and garnet tones.

Nose: This is a highly aromatic wine, with notes of red fruit compote and hazelnuts.

Taste: A full-bodied wine, enticing entry with fruity notes, medium intensity, and remarkably well-balanced acidity. The finish is persistent.

Recommended Serving Temperature: 55-60°F

