



On the label

An **oak leaf**, the
essence that
preserves
and refines

Our very own Nebbiolo: the identity of a new terroir revealed **Langhe DOC Nebbiolo Fontanassa**

Cru/MGA:	Fontanassa in the municipality of Roddi
Grape variety:	Nebbiolo 100%
Altitude:	200 meters above sea level
Exposure:	West
Soil:	silty-clayey, not very calcareous, originating from the laminated type of the Sant'Agata Fossili Marls.
Harvest:	grapes picked by hand in small crates.
Vinification:	the grapes are softly crushed and destemmed, then fermented at controlled temperature with maceration of the skins for about 10 days. Frequent pumping over and delicate manual punching make the rest. Afterwards, the malolactic fermentation develops naturally at a controlled temperature without external intervention.
Aging:	12 months in 500 litre French oak tonneaux
Color:	garnet red, with orange reflections
Aroma:	The nose is dominated by notes of cherries in brandy and violets, enhanced by elegant, subtle spicy undertones.
Taste:	The palate is full-bodied and austere in its youth, opening up in the aftertaste made by juicy tannins and distinctive notes of red fruit
Service T°:	16° - 18° C
Size:	capacity 750 mL in Albeisa bottle. Natural cork closure
N° bottles:	4000 / 5000
1^ vintage:	2019

