



# NEBBIOLO COLLINE NOVARESI DOC

## WINE DESCRIPTION

This wine is made with 95% Nebbiolo and 5% Vespolina grapes coming from mainly old vineyards located on the hills around Ghemme and Sizzano villages in Alto Piemonte. The special soil here, which is composed of numerous different minerals on an acid base, gives the wine great complexity and minerality.

## TASTING NOTES

Ruby red color with garnet hues. The bouquet on the nose is very intense with elegant notes of ripe berries, macerated flowers, and tertiary notes of sweet spices, black pepper and balsamic sensations. On the palate it is fresh, dry, medium-bodied, with silky integrated tannins. Long mineral finish.

## FOOD PAIRING

Pairs well with soups, first courses with ragu sauce, red meat, game and medium aged cheeses.

## VINEYARD & PRODUCTION INFO

Vineyard location:	Ghemme and Sizzano
Vineyards size:	3.5 Ha
Soil composition:	Acid soil composed of clays, sands and different minerals from the Alps (Moraine/Alluvial).
Training method:	Guyot
Elevation:	240 - 300 m a.s.l.
Vines/hectare:	3,500- 4,500/Ha
Exposure:	South east
Age:	20 -50 years
Harvest time:	Beginning of October
First vintage:	2007
Production:	22,000 bottles

## WINEMAKING & AGING

Varietal composition:	95% Nebbiolo, 5% Vespolina
Fermentation container:	Stainless steel tanks (12- 15 days at 28- 30°C)
Maceration technique:	On the skins for 12 -15 days with frequent delestage and pumping over.
Type of aging container:	Big French oak barrels of 10 - 57 Hl
Length of aging:	30 months
Length of bottle aging:	12 months

## ANALYTICAL DATA

Alcohol:	13 %
Res. sugar:	>1 g/L
Acidity:	5.6 g/L
Dry extract:	26 g/L



## PRODUCER PROFILE

Estate owned by:  
Arlunno and Cambieri families  
Winemaker: Marco Arlunno  
Total acreage of vine: 25 (10 Ha)  
Winery Production: 80,000 bts  
Region: **PIEMONTE**

