



PRODUCER PROFILE

Estate owned by:

Rapalino Family

Winemaker: Enzo Rapalino

Total acreage of vine: 7 HA

Winery Production: 45,000 btl's

Region: PIEMONTE

NEBBIOLO D'ALBA DOC

WINE DESCRIPTION

This wine is produced with 100% Nebbiolo grapes cultivated outside the Barbaresco area. The vineyards classified as Nebbiolo d'Alba DOC are mainly situated in the hills on both sides of the Tanaro River, although predominantly on the northern side in the Roero hills. Here the soils are sandier than in Barbaresco and Barolo, contributing to softer Nebbiolo wines, and striking the perfect balance between structure, freshness and tannin. The Nebbiolo d'Alba DOC appellation was granted in 1970.

TASTING NOTES

Typical ruby red color. The nose is intense and complex, with aromas of red fruits, licorice and spices. The palate shows an excellent structure, with good acidity and pleasant minerality. The tannins are present, but well integrated and smooth, due to the aging in large oak barrels and tonneaux.

FOOD PAIRING

Ideal with pasta and meat dishes (beef, lamb, game), cold cuts and aged cheeses.

VINEYARD & PRODUCTION INFO

Vineyard location:	Alba, Madonna di Como area
Vineyard size:	1 Ha
Soil composition:	Calcareous and clayish with sandy streaks
Training method:	Guyot
Elevation:	330 m a.s.l.
Vines/hectare:	5,000/Ha
Exposure:	Southwest
Age: 2	3 years (planted in 1995)
Harvest time:	End of September
First vintage:	2004
Production:	7,000/8,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	Stainless steel tanks (10- 12 days at 26-28°C)
Maceration technique:	On the skins for 10-12 days with frequent pumping over
Type of aging container:	Tonneaux and French oak barrels of 25 HI
Length of aging:	12 months
Length of bottle aging:	6-8 months

ANALYTICAL DATA

Alcohol:	14 %
Acidity:	5.3 g/L
Res. sugar:	.05 g/L
Dry extract:	29 g/L

