



VINEYARD

Location: Neive

Grape variety: Nebbiolo Lampia and Nebbiolo Michet

Land: white, limestone-marl with veins of sand

VINIFICATION

Traditional maceration, hat floating for 15 days

Aging: 18 months in wood. 50% oak casks, 50% barrels of 2nd and 3rd shift.

Bottling without clarification and filtration.

Conservation and duration: bottle lying. Over 10 years.

SENSORY PROFILE

Red classic heavy. Precise fragrance, recalls red fruits and vanilla. Taste is well balanced, elegant tannins without excessive roughness, smooth aftertaste, spicy and a scent of menthol.

Service Temperature: 18 °C