



Orlando Abrigo

**NEBBIOLO D'ALBA**  
**Denominazione d'Origine Controllata**  
**Valmaggione - TUTTOAMANO**

<b>Variety:</b>	100% Nebbiolo, subvariety Lampia
<b>Location:</b>	Valmaggione in Vezza d'Alba (240 Mt. slm)
<b>Soil:</b>	sandy and silty.
<b>Exposition:</b>	South-West
<b>Pruning:</b>	Short
<b>Training:</b>	Guyot
<b>Density per hectare:</b>	8000 - Thick planting 80 cm between plants and 1.40 between rows
<b>Hectare:</b>	50 - 60 q.l.s / Ha
<b>Bottles produced:</b>	38 - 40 HI/Ha
<b>Implantation year:</b>	1970-1990

**Winemaking:** The Nebbiolo d'Alba Valmaggione has a ruby red colour that is not particularly deep; the bouquet is of great finesse, with various nuances reminiscent of roses, spices and wild berries. In the mouth, it expresses a very fine and broad texture.

It is soft, savoury and mineral, with an elegant finish and excellent drinkability.

**Tasting notes:** Soft pressing, maceration with the skins for about 6-10 days at a maximum temperature of 28°C. The wine is racked into 25hl Slavonian oak barrels where it matures for 12 months.

It is then bottled and aged in the bottle for 12 months before being released.

