



PROFILE

-VINEYARD:

Grape-Variety: Nebbiolo

Location: Meruzzano, sub-zone Vineyard Rongalio in Treiso (350 Mt.high)

Soil: calcerous and clay Esposition: South-West

Type of pruning: short with Guyot system

<u>Vines per hectares</u>: 4500 <u>Yield/HA:</u> 50-60 q / Ha

Yield/HA in Hectoliters: 35-38 HI/Ha

Year of planting: 1991



-VINIFICATION:

Soft pressing of the grapes, followed by maceration on the skins for 25-30 days using vinificator for temperature control and tannins extraction with délestagè. The wine is then drawn off and racked into Slavonian oak big casks of 25Hl where it matures for 20-22 months. The malolactic fermentation happens in the Slavonian oak big cask. The wine is bottled without filtration.

Before the selling the bottles stay in our cellar for other 8/10 months

-CARARTTERISTICHE ORGANOLETTICHE:

A wine produced only in the best vintages using grapes from the oldest vines of the Meruzzano vineyard, an outstanding area in terms of exposition, microclima and soil.

Ruby-red, with a rich, complex, highly elegant bouquet revealing layers of violets, plums and cherries, cinnamon, pepper and liquorice, topped by tobacco and white truffles. Its dry, well-balanced flavour starts out firm and smooth, and packed with stuffing, becoming gradually more elegant and harmonious with a lingering finish.

A wine with a very long cellar life. Best served at a temperature of 16-18°C.





Time and wine are reason and magic, gazing at the sky to see what's in store, waiting with patience and understanding for changes to unfold.

So a certain number of bottles from the very best vintages are stored away for release after a certain period of time:

a challenge to understand and improve.

Gianni Abrigo

