

INDIGENOUS

Nebbiolo d'Alba DOC 2011



Production:
5,000 cases
per year

Average Yield:
4,000 bottles
per hectare

Grape Variety:
100% Nebbiolo

Denomination:
Nebbiolo d'Alba
DOC

Alcohol:
14% vol.

Location:	Roero
Soil:	Sandy and Calcaeous clay
Avg. Vine Age:	12 years
Altitude:	980 feet
Exposure:	Southwest
Time of Harvest:	Beginning to mid October
Fermentation:	7-8 days in toto fermenters at controlled temperature. Malolactic fermentation in oak.
Refinement:	12 months in medium toasted, French used oak
Aging:	6 months in stainless steel tanks, 6 months in bottle
Release:	Fall
Color:	Light red
Bouquet:	Elegant bouquet of ripe cherry, black current, dry rose petal, and mint
Palate:	Sweet red cherries, flower, and spices create a juicy wine with plenty of mid-palate fruit with excellent grip.
Evolution:	15 years
Food Pairing:	Beef, duck, soft and blue cheese, mushrooms and patè, pasta with meat or mushroom sauce, and grilled braised meat
Training System:	Guyot
Total Acidity:	5.2 grams/liter
Sugar Content:	0 grams/liter
pH Level:	3.6
Serving Temp:	60°F
Glass:	Bordeaux