

INDIGENOUS

Nebbiolo d'Alba DOC



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