

NEBBIOLO D'ALBA DOC SPUMANTE ROSÈ BRUT



GRAPE

Nebbiolo 100%.

SOIL

Marls and sand of Diano.

VINIFICATION

This is the most original interpretation of Nebbiolo in the sparkling wine tradition of our region. The grapes are hand-picked into crates. The bunches are pressed whole to achieve a pale pink color. The must begins fermentation at low temperatures for 10 days. After fermentation, the wine rests in tanks for a month to clarify, after which we perform the secondary fermentation in an autoclave, where it remains on the fine lees until late spring with frequent batonage. After aging in the autoclave, the wine clarifies and is bottled.

REFINEMENT/MATURATION

9 months in stainless steel tanks and 6 months in the bottle.

TASTING

Sparkling wine with an antique pink color and an intense floral nose in which the typical violet of Nebbiolo emerges, soft on the palate but with a dry finish that makes it very captivating. Sugar 5gr/Lt.

PAIRINGS

Sparkling wine that pairs very well with cured meats and fish dishes.

TERESA SORIA

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