



NEBBIOLO D'ALBA DOC 2021

The year 2021 was anomalous and extreme at times, average at other times of the year. It started with record snowfall the first few days of the year, only to sink as the months passed towards a water deficit that would persist and turn into severe drought in the following year. Rainfall was therefore scarce and we limited the damage with the late frosts in April. The summer weather, however, allowed the grapes to ripen well both phenologically and technologically, giving robust and austere wines.

Municipality: Diano d'Alba

Surface area: 0.9 ha

Exposure: South-west

Grape variety: 100% Nebbiolo

Alcohol: 14%

Year of planting: 2003

Planting density: 4500 vines/ha

Type of grape harvest: Manual

Soil conformation: Clayey-calcareous marl forming an evolved loamy soil

Vinification: Crushing and destemming of the grapes, fermentation with maceration for 8 days at 28-29°C.

Yeasts: selected

Ageing: 12 months in untoasted oak barrels from the Allier and Limousine regions of France. Resting for at least six months in bottle.

Barrel capacity: 20 hl - 25 hl

Average number of passages: 7

Production: 6700 bottles

Format: 0,75 L





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Colour: clear, fairly intense ruby red with garnet reflections.

Bouquet: fairly intense, complex and fine nose. Balsamic and spicy on entry, the bouquet then broadens into ripe fruity notes of raspberry jam and currants, very fine spice from ageing in wood blended so well that it is almost imperceptible. The balsamic violet flower is distinctly perceived in the spicy and ethereal background.

Taste: dry, warm, fresh and quite soft. The velvety, sandy tannin makes its entrance, surrounding without ever being intrusive the balsamic and fruity scent in the centre of the tongue. Very interesting vanilla and oak that stand out much more in the mouth than on the nose. They intertwine in a persistent mineral sensation. The body is robust but balanced by the tannin. It is quite intense and very persistent. Overall, it is a very fine wine. The shelf-life promises to be very long.

Food pairings: Loves full-bodied dishes, starting with well-seasoned first courses, main courses of meat and well-aged cheeses. Serve at 18°C.



NEBBIOLO D'ALBA
DENOMINAZIONE DI ORIGINE CONTROLLATA