



TENUTA
CAPPALLOTTO
CANTINA

NEBBIOLO D'ALBA D.O.C.

GRAPE VARIETY

Nebbiolo 100%

PRODUCTION AREA AND CHARACTERISTICS

The grapes come from the Langhe and Roero hills. The terrain comprises calcareous marl and quartz sand.

YIELD PER HECTARE

60 hectolitres.

VINIFICATION

The hand-harvested grapes are destemmed and very soft crushed. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks. Maceration lasts about 15 days.

AGEING

The wine is aged for about a year in 88 hectolitre Slovenian oak casks. The choice of large casks is dictated by the need to preserve the freshness and varietal notes.

SENSORY PROPERTIES

Ruby red with garnet hints; the delicate, appealing, intense bouquet is reminiscent of violets, roses and raspberries. The taste is warm, velvety and harmonious.

ACCOMPANIMENT

Goes well with meats and medium-ripe cheeses.

SERVING TEMPERATURE

18-20 C°.

ALCOHOLIC STRENGTH

13,5 % Vol.

