



GRAPE VARIETAL 100% Nebbiolo.

MUNICIPALITY Serralunga d'Alba

EXPOSURE East, South-East, North East

TERRAIN clayey-calcareous. Terrain with sub-alkaline reaction, with calcium presence, magnesium and iron.

ALTITUDE 340-420 mt on average

IN THE VINEYARD grapes from owned vineyards Serra, Manocino and San Bernardo with few grapes bought from organic grower. Selection in stages, carried out three times in the 45 days before the start of the harvest. Manual harvest as late as possible.

IN THE CELLAR Stalk and grape seeds removal, pressing and room temperature maceration for 2 days on average. Duration of maceration in total 20/25 days. Controlled temperature fermentation at 28-30 °C. Malolactic completed.

YEAST indigenous

CLARIFICATION gel bentonite

AGEING 30 months in big oak barrels from Slavonia/Hungary/Switzerland

IN-BOTTLE REFINEMENT 8 months minimum

CHARACTERISTICS Bright ruby red with orange reflexes, gentle bouquet of roses, violets, mature fruits and spices, at the palate is soft and elegant, sober, enjoyable soon even for long ageing, with delicate tannins.

SERVING TEMPERATURE 16°C

PAIRINGS tasty risotto, tajarin with salsiccia ragù, tagliata of veal, delicate braised cheek, finanziaria entrails, row meat, ravioli del plin

OUR APPROACH In 2011 we started to think and act organic in the vineyards (officially certified since 2016). In 2015 our evolution continued with the introduction of a Biodynamic approach to the entire property. Key changes to improve the ecosystem include, adding trees and plants in the vineyards, introducing a green garden, and building birdhouses. While we have always sought balance in the vineyards, we now look for it in every part of our environment. For us, that means no chemical weeding, no systemic anti-parasite treatments, and no chemical fertilization. In addition, we plant barley, oats, and clover between the vines to revitalize the soil. To keep soft the soil not to stress the roots of the vines. We use corroborates to reduce chemical treatments and we even make our own compost. To promote as much biodiversity as possible we practice farming diversification by incorporating other crops. Finally, we always bottle with the energy of the waning moon.