





Romagnano Sesia (province of Novara), Northern Piedmont, Italy.

## Organoleptic notes

**Colour:** bright strawberry with pinks hues. **Nose:** vinous, delicate with citrus fruits.

Palate: dry, well-structured, moderately acidic, with an intriguing

fruity finish.

Pair with: very versatile goes well as aperitif, cold cuts, pasta

dishes, grilled poultry and red meat, fish and sea food,

unseasoned cheeses.

Serving temperature: 10-12 °C

## **Grapes and vinification**

Varietal: Nebbiolo 100% Vines Age: 3 - 30 years

Planting density per acre: 1,680 vines

Yield per acre: 3,800 Kg Harvest: mid September.

Vinification method: dcrushed, drained and quickly pressed. 40-day fermentation in temperature controlled stainless steel

vessels for 40 days at 13°-16°C.

Ageing: 6-8 months in stainless steel vessels.

Refining: several months in bottle.

