



• **NEBBIOLO D'ALBA VALMAGGIORE 2007** •

**NAME OF THE WINE:** NEBBIOLO D'ALBA

**CLASSIFICATION:** D.O.C.

**PRODUCTION AREA:** Vezza d'Alba

**CRU:** "VALMAGGIORE"

**VINEYARD SURFACE:** 1 ha

**VARIETALS AND PERCENTAGE:** Nebbiolo 100%

**SOIL TYPE:** sand rich in deposit fossils

**EXPOSURE:** South-West

**VINIFICATION:** The Nebbiolo Valmaggione is vinified in stainless steel fermentation tank with an internal rotary system at temperature controlled and the maceration last normally for 4-5 days. The malolactic fermentations is in barriques (50% new oak) where the Valmaggione is aged for a total of 18 months. Blend and 2 months of stainless steel before the bottling.

**ALCOHOL PERCENTAGE:** 14°

**BOTTLES PRODUCED:** 7500