



# DOSIO



## Nebbiolo d`Alba

VINMONOLOPOLETS BESTILLINGSUTVALG 10584201

### Vineyard

**Grapes:** 100% Nebbiolo

**Production area:** Langa and Roero

**Altitude:** 250-400 m a.s.l.

**Soil composition:** Blue marls

**Exposure:** South-South/East

**Average yield:** 65 ql/ha

**Cultivation method:** Guyot

**Harvesting period:** October

### Cellar

**Winemaking process:** destemming, crushing, maceration in temperature controlled tanks at 25-26°C for 10-12 days with daily pumping over of the must, followed by malolactic fermentation

**Aging:** 9 months in 25 hl Slavonian oak barrels

### Serving and tasting notes

**Tasting temperature:** 16-18°C

**Food matching:** Excellent matched with red meat, cold cuts and mature cheeses

**Color:** Garnet red

**Nose:** Notes of roses, violets, blackberries and red currants

**Taste:** Excellent balance between acidity and tannins

**VININOR**  
*Classic Wine*

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