



# Nebbiolo d'Alba Nonno Vet (DOC)

Denominazione di Origine Controllata

**Grape Variety:** 100% Nebbiolo

**Municipality:** Castagnito

**Soil:** Clayey with sandy marls

**Training System:** Guyot

**Yield:** 90 Ql/Ha Crop thinning for higher quality

**Vinification:** Manual Harvest, crushing and de-stemming, soft pressing, temperature-controlled fermentation in horizontal vats and batonnage in in steel tanks.

**Ageing:** 12 months in large French oak barrels and 6 months in the bottle

**Alcohol Content:** 14 % Vol.

**Characteristic:** Intense aromas, reminiscent of tobacco, violets and other wild flowers. The flavour is dry, velvety, persistent, full-bodied, and gently tannic. Evident oaky notes.

**Serving Temperature:** 18 - 20 °C

**Food Pairings:** first courses, wild meat, aged and melted cheeses.



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