



**NEBBIOLO**  
**“Garbalet”**  
ALBA DOC



**GRAPE VARIETY**

100% Nebbiolo

**ALCOHOL BY VOLUME**

14%

**VINEYARDS & TERROIR**

**Region** Piemonte – Alba

**Climate** Mild with good thermal excursion

**Altitude** 300 meters a.s.l. - hilly

**Soil** Clayey with grey calcareous marls alternating with layers of sand

**APPEARANCE**

Bright ruby red color, fairly transparent, tending towards garnet with ageing.

**OLFACTORY**

Great elegance and finesse, floral aromas of violet and smell red fruits and delicately spicy nuances.

**GUSTATORY**

Well balanced and full-bodied, with velvety tannins and nice freshness. Aftertaste is long and lingering.

**FOOD PAIRINGS**

Excellent with roasts meat - game.

**AGRONOMIC - VINEYARD**

Low impact practice, with low yield. Grapes are handpicked in specific selected fields and immediately gently processed.

**WINEMAKING - CELLAR**

Long submerged-cap maceration for 4 to 6 weeks (according to the vintage) in stainless steel vats. Maturation in stainless tanks for 6 months then refines in large Slavonian oak casks.

**REFINEMENT**

Stainless steel vats – 6 months  
Slavonian oak casks (30 HL) – 6 months min.