

MANFREDI A&C SRL
VIA TORINO N. 15
12060 FARIGLIANO (CN) ITALY
TEL 0039/0173/76666
Email anna@manfredicantine.it

NEBBIOLO D'ALBA DOC
DOCG RED WINE

CLASSIFICATION	D.O.C.G. Red wine
ORIGINE	Italy – South Piedmont (Town of Barbaresco and surrounding villages)
TYPE	Dry
GRAPE VARIETIES	100% Nebbiolo
TYPE OF SOIL	Clayey – Calcareous
VINIFICATION	<p>The harvest of the grapes takes place in the third period, and the adequately selected grapes are pressed with special equipment.</p> <p>The must is therefore sent to steel tanks where it is fermented for about 15 days at the temperature of about 27° C. During this fermentation the high temperature, together with the long period allow the extraction of tannic elements, that with the other noble elements and an adequate acidity form the first product intended for ageing.</p>
AGEING	<p>This wine undergoes a period of ageing not inferior to 1 year, spent in barrels. The ageing period starts from the 1st January following the year of grapes production. During this period the wine grows rich of the wood elements and it gets rid of undesired substances that are eliminated by means of traditional oenological practices.</p>
DATE OF BOTTLING	After 1 year of ageing
WINE MAKER	Gianni Marchisio
TASTING NOTES	
COLOUR	ruby red with orange streaks.
AROMA	The bouquet is pleasant and inviting, fruity and vinous
PALATE	Full body but very easy to drink. An every day drinking wine
ANALISYS	
ALCOHOL	13,50% VOL
TOTAL ACIDITY	4,90 g/l
PH	3,55
SUGAR	2,4 g/l

CHARACTERISTICS

SERVING TIPS	<p>Serve at 18-20° C.</p> <p>Recommended with all types of cuisine but is best exalted with meat and cheeses (also seasoned cheeses)</p>
STORAGE	<p>Store in a cool and dry place.</p> <p>it can be stored for 5 years</p>

