



## MIGNANE® TERRE ALFIERI NEBBIOLO

The Roman *fundus* (estate) of Mignane, at the base of Vengore's gentle slopes, is the beginning and the end of the valley, where everything starts and where everything comes together.



APPELLATION Terre Alfieri DOC Nebbiolo  
GRAPE VARIETY Nebbiolo  
SURFACE AREA AND LOCATION 0.52 ha, Cisterna d'Asti  
SOIL tufaceous  
AGE OF THE VINES 5 years  
DENSITY 4,280 vines per hectare  
PRUNING Guyot  
HARVEST last ten days of October  
FERTILIZERS manure and green manure  
TREATMENTS copper and sulphur  
VINEYARD MANAGEMENT grassing  
FERMENTATION natural, in amphora with long maceration (60 days)  
AGEING 10 months in terracotta amphorae

TASTING NOTES Garnet red in colour with spicy aromas evoking notes of rose, pepper and hazelnut. Elegant, persistent and well balanced on the palate.

FOOD PAIRINGS Good with red meats, game and aged cheeses.

