



BELGARDO® TERRE ALFIERI NEBBIOLO

Already in ancient times the hard-working countryside people would lovingly tend the Vengore vineyards in the Feudo di Belgardo, producing the noblest nectar from the Nebbiolo vines.



APPELLATION Terre Alfieri DOC Nebbiolo
GRAPE VARIETY Nebbiolo
SURFACE AREA AND LOCATION 2.67 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 8-10 days in temperature-controlled vats at 28°C, then a malolactic fermentation at 20°C
AGEING 16 months in oak barrels

TASTING NOTES Garnet red in colour with spicy aromas that bring to mind liquorice, cinnamon and vanilla. Elegant, persistent and well balanced on the palate.

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

