



BELGARDO® TERRE ALFIERI DOCG NEBBIOLO

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

APPELLATION Terre Alfieri DOCG Nebbiolo

GRAPE VARIETY Nebbiolo

SURFACE AREA AND LOCATION 2.67 ha, Cisterna d'Asti

SOIL tufaceous

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 10-12 days in temperature-controlled vats at 28°C, with "submerged cap" for 15 days and a malolactic fermentation at 20°C

AGEING in 25-hl Slavonian 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 Red meats, tajarin pasta with truffles, vegetable risotto, aged cheeses.

SIZE 0.75 / 1.5 l.

