



Nebbiolo d'Alba DOC Vigna Santa Rosalia

Location: city of Alba
Trellising: Vertical canopy
Pruning system: traditional Guyot
Exposure: West
Vineyard expansion: 1.2659 ha
Planting with: 1 m X 2.5 m.
Altitude: 300 m

Plant density: 4,000 plants per hectare
Production: about 7,000 KG / ha
Varietal: Nebbiolo
Sub varietal: Lampia, Michet
Rootstock clone: K5BB, 420 A
Year planted: 2004

PRODUCTION PROCESS

This wine is made with the freshness and elegance of the Nebbiolo wine in mind. The fermentation with maceration lasts from 6 to 8 days once this process is over the wine is moved to an area where the temperature is 18-20 °C / 64-68 °F to undergo malolactic fermentation. In December the wine is then moved into large Slovenian oak barrels to rest for one year. After about a year in bottle the perfumes and aromatics show that it is ready for consumption.

SERVING RECOMMENDATIONS

The family recommends but even more the soil and climatic characteristics with which the vine must interact is profoundly different from the most famous Barolo. Presents with primary scents (fruit: peach, berries) less full-bodied on the palate relatively early drinking is more easily adapted to be coupled with the lighter summer menu. It holds up well with some ageing but it is preferable to enjoy relatively young.



Azienda Agricola Brezza Giacomo e Figli

Via Lomondo, 4 – 12060 Barolo (Cn) – Italy | Ph: +39 0173.560921 / Fax: +39 0173.560026
brezza@brezza.it | www.brezza.it