



ALBUGNANO DOC

AREA: Castelnuovo Don Bosco

VARIETY: 100 % Nebbiolo

ALTITUDE: 350 m asl

SOIL: Sub-acid pH, predominantly clay - iron with the presence of red clays

EXPOSURE: South/East

YIELD: 60 quintals per hectare

BREEDING: Free-standing espalier with Guyot pruning

HARVESTING: Manual, first half of October

VINIFICATION: Alcoholic fermentation with maceration in stainless steel tanks for 10/12 days. Malolactic fermentation, maintained at 100%.

AGEING: 12 months in large wooden barrels, 3 months in steel vats, 4 months in the bottle.

SERVING TEMPERATURE: 18°

PAIRING SUGGESTIONS: It goes well with red grilled meats, roasts, and blue cheese.

