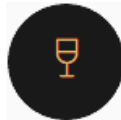
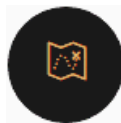




## NEBBIOLO D'ALBA D.O.C.



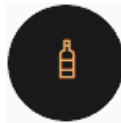
**GRAPES**  
Nebbiolo 100%



**PRODUCTION AREA**  
It is produced in the neighbouring communes of Alba, in particular Diano d'Alba, Alba, Castagnito and Guarene



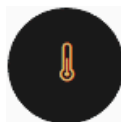
**ORGANOLEPTIC QUALITIES**  
Bright ruby colour. Clear and softly elegant bouquet of rose and gillyflower. Intense taste with vanilla aftertaste



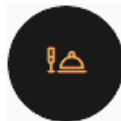
**VINIFICATION AND REFINEMENT**  
It is fermented in stainless steel tanks for 10-12 days at a controlled temperature that is between 23°C and 28°C. Then it is aged in oak barrels of 2800 litres for nearly 18-22 months



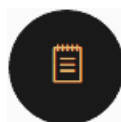
**MINIMUM ALCOHOLIC CONTENT**  
13.5 % vol.



**SERVING TEMPERATURE**  
18°C.



**BEST WITH**  
Both white and red roast meats, perfect with regional disse and seasoned cheeses



**NOTES**  
Nebbiolo is one of the most important vine in the world, which is cultivated almost exclusively in Piedmont. Its name comes from "Nebbia" (=fog), as grapes ripen late, when hills are already shrouded in the first autumnal mist

# SALVANO