



Vigna Valmaggiorre NEBBIOLO D'ALBA

FIRST VINTAGE: 2021

This Nebbiolo is the result of the fifth generation. Steel and cement play a leading role in this wine, two inert materials that allow the wine to develop aromas and flavors specific to this special terroir. The vineyard, located in Vezza d'Alba, embodies the heroic vineyard expression of Roero. The steep slopes of these hills prevent access by agricultural machinery, which is why the entire process is carried out by hand.

GRAPE VARIETAL: Nebbiolo 100%

PRODUCTION AREA: Vezza d'Alba – Roero

SOIL: sandy

EXPOSURE/ ALTITUDE: south / 290m

GROWING/PRUNING: vertical trellis / Guyot

DENSITY: 5,000 vines per hectare

YIELD PER HECTARE: 50 hl

HARVEST: manually, end of September / half october

VINIFICATION: 15 days skin contact with destemages and pressing; fermentation in controlled temperature stainless steel; maximum regime 28° C

AGEING: 9 months in cement tanks, 6 months in the bottle

BOTTLES PER YEAR: 2,000

SERVE WITH: traditional piedmontese meat dishes and medium-aged cheese

SIZE: 0,75 L



Famiglia Flavio Marchisio