



## Caplavur NEBBIOLO D'ALBA



### *FIRST VINTAGE: 1996*

*It is the historic Nebbiolo of the company. This wine, along with Arneis and Barbera, were the first labels to see the light in the company. The Nebbiolo, renamed CAPLAVUR (masterpiece) since 2010, now ages for 24 months in large barrels. It undergoes a gentle aging process that allows the primary aromas of Nebbiolo to be perceived while simultaneously softening and mellowing the tannins.*

**GRAPE VARIETAL:** Nebbiolo 100%

**PRODUCTION AREA:** Castellinaldo d'Alba – Roero

**SOIL:** sandy (69%) silt (28%) and clay (3%)

**EXPOSURE/ ALTITUDE:** south / 280 m

**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 delestages and pressing; fermentation in controlled temperature stainless steel; maximum regime 28° C

**AGEING:** 24 months in large oak barrels, 6 months in the bottle

**BOTTLES PER YEAR:** 7,000

**SERVE WITH:** traditional piedmontese meat diches and medium-aged cheese

**SIZE:** 0,75 L - 1,5 L - 3 L - 5 L



*Famiglia Flavio Marchisio*