

GIAN LUCA COLOMBO



NEBBIOLO D'ALBA DOC



GRAPES: Nebbiolo

VINE AGE: 40 years

ALTITUDE: 788 f.a.s.l.

EXPOSURE: South, South-East

SOIL: Clay and limestone



WINEMAKING

Spontaneous fermentation in steel tank with skin contact for a period that may vary from 25 to 50 days depending on the vintage.
No filtrations or clarifications.



REFINEMENT

100% in Austrian Oak, than Clay amphoras for a minimum of 12 months.



TASTING NOTES

Bright ruby red color with garnet reflections. On the nose there are fruity and slightly evolved floral notes. On the palate good structure and depth, with freshness and vibrant tannins.

