

## Nebbiolo d'Alba

DENOMINAZIONE DI ORIGINE CONTROLLATA



### In the Vineyard

**Variety**  
Nebbiolo

**Exposure**  
South, southwest

**Altitude**  
250-400 m above s-l

**Soil**  
Marly soils, presence of clay or sand

**Conduction of the vineyard**  
Guyot

**Age of the vineyard**  
20-30 years

**Density of the strains**  
4.000 plants/ha

**Yield per hectare**  
9 t/ha

**Harvest period**  
October



### In the Cellar

**Winemaking**  
Maceration takes place in stainless steel fermenters with maceration times between 8 and 12 days

**Aging**  
The aging takes place partly in wooden barrels and partly in stainless steel tanks.

**Alcohol content**  
14%

**Minimum acidity**  
4,5 g/l



### On the Table

**Tasting notes**  
The colour starts from ruby red to garnet red to signal the correct maturation of the product. The nose opens slowly towards ethereal and spicy hints with sensations of fruit in alcohol. The decisive start gives way to tannin which, finally, is followed by a pleasant acid sensation

**Service temperature**  
16°-18°C

**Recommended pairing**  
Nebbiolo d'Alba DOC is suitable for accompanying both the most delicate first courses such as risotto and second courses based on beef, pork or chicken. Also excellent with aged cheeses



PRODUTTORI  
IN CLAVESANA  
CANTINA CLAVESANA



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