

la masera

Canavese Nebbiolo DOC



Grape variety:	100% Nebbiolo
Production area:	Settimo Rottaro and Piverone, situated among the hills of Ivrea morainic amphitheatre, in Canavese (TO), Northern Piedmont
Soil:	Morainic, made of clay sand and cobblestones,
Growing method:	Guyot pruning
Defense method:	Low-environmental impact integrated insecticide method
Grape harvest period:	October first decade, after grape ripeness systematic control
Harvest method:	Accurate choice of perfectly healthy grapes and highly matured; harvest by hand in pierced 20kg. crates
Winemaking:	Grapes are delicately destemmed and put into steel tanks, where fermentation with selected yeasts begins; submerged-cap maceration on skins lasts about 20 days. Fermentation temperature 25-26 °C
Refinement and Bottling:	The wine matures in french tonneaux for 18-22 months. After The wine is bottled without filtration and without clarification. The wine remains for 6 months on bottle before the commercialization
Sensory notes:	Color: ruby red with dark-red reflex. Scent: wide, complex, smart, with evidence of spicy notes, dried flowers and vanilla. Taste: soft, warm, enchanting, properly tannic, lasting.
Pairings:	Excellent with all kind of meat-based dishes, versatile with middle matured cheese, it is particularly suitable also with elaborate first courses like agnolotti with meat sauce
Alcoholic content:	13 - 13,50%
Serving temperature:	18 - 20 °C