



# DOSIO



## **Nebbiolo d'Alba D.O.C. 2014**

**Grapes:** Nebbiolo

**Vineyard:**

Production Zone: Municipality of Monforte d'Alba

Altitude: 400 m. above sea level

Soil Composition: limestone and clay with grey marl

Exposure: South – Southeast

Average Yield: 65 quintals/hectare

Training System: Guyot

Harvest Period: early October

**Cellar:**

Vinification: Destemmer-crusher, maceration in temperature controlled tanks at 25–26°C with daily pump-over for 10–12 days and successive malolactic fermentation

Ageing: 18 months in Slavonian oak barrels and then 6 months in bottle

**Tasting Notes:**

Color: Garnet red with light orange tinges  
Nose: hints of rose, violet, mulberry and currant

Taste: Fine, elegant and well-integrated tannins with cherry, leather and anise notes

Serving Temperature: 16–18 °C

Recommended Pairings: Slow roasted pork or beef and soft cheeses such as brie, feta or goat cheese

**Alcohol content:** 13,5%

**Number of bottles produced:** 6,500 750 mL bottles

**Duration of wine:** 10–12 years