

CASCINA TIOLE



LANGHE NEBBIOLO DOC



Grape Variety Nebbiolo

Vineyard Location Monforte d'Alba, altitude roughly 400 meters above the sea level

Soil Medium mixture, clay, silty, sandy

Training System Guyot

Vine Density 4,000 vine per hectare

Yield Per Hectare 8 tons per hectare

Vineyard Size 1.5 ha

Annual Production 2500

Harvest Manual, 1st 10 days of October

Vinification 12 days of skin contact in stainless steel tanks

Aging 6 months in barriques

Alcohol Vol 13.5%

Color Medium-pale ruby red

Aroma Red fruits: redcurrants, raspberries, concentrated strawberries puree. Leafy with a hint of foggy undergrowth showing some evolution

Taste Sour attack and high, long lasting ripe tannins. Ripe red fruit aroma, medium body, clean dry finish

Food Pairing Tuna, charcuteries, steaks, quail, pheasant, beef carpaccio, beef tartare, roast beef, grilled meats. Fine row mushrooms, salads and mushrooms risotto

Serving Temperature 18° C

Type Of Cork Composite Cork

Bottle Size (L) 0.75 l

