

Crocevia

MONFERRATO

DENOMINAZIONE DI ORIGINE CONTROLLATA

ROSSO

VINIFICATO CON UVE NEBBIOLO

PRODUCTION AREA

Production area : Castagnole delle Lanze, south of Piedmont, between Langhe and Monferrato

Soils profile: calcareous

Average vineyard altitude: 380 mt

Vine density per hectare: 4500 vines per hectare

Training System: Guyot modified with arc

Percentage of grape varieties:

98% Nebbiolo-2% Barbera

WINEMAKING

The vineyard is located in the top of the highest hill of Castagnole Lanze, at an altitude of 380 m.

Vinification began with a light destemming of the grapes, followed by a 15-days alcoholic fermentation in steel vats, with frequent pumping over.

The fermentation took place at temperatures between 26°-30°C (78 – 86° F). The maceration lasts about 20 days, after that wine is transferred into barrels for its malolactic fermentation. This Nebbiolo spends about two years in wood before being bottled unfiltered, during the days of a waning moon.

Ageing: aged in small, moderately “toasted” French oak barrels of 225 l.

Bottle ageing: at least 3 months

Alcohol by Volume: 14-15 %

Total acidity: 5,5-6 ‰

PROFILE

Ruby red in color. Complex and full-bodied with intense aromas of dried roses, licorice, spice and truffles. Elegant with strong, yet balanced and silky tannins; long and persistent finish.

