



La Pranda

— CANTINA DEL NEBBIOLO —



BARBARESCO

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

Location of vineyards: Barbaresco (Faset) - Neive (Basarin, Gaia Principe, Serragrilli)
Alba (Meruzzano) - Treiso (Meruzzano, Ausario)

Total surface area: 7.20 ha

Average number of vines per hectare: 3800-5000

Grape variety: Nebbiolo

Stock: Kober 5bb, So4, 420a

Alcohol: 14.49% Vol.

Acidity: 5.30 g/l

Sugars: 0.6 g/l

Extract: 28.3 g/l

The ripe grapes were crushed and left to ferment in stainless steel tanks for 14 days at a controlled temperature of 23-25°C. The wine matured for 14 months, partly in 50 hl French oak casks, partly in barriques, and partly in stainless steel.



Garnet red color with orange hues. Blackberries, liquorice, leather. Nicely dry, full bodied, well balanced, harmonic, with long finishing and great aftertaste.



Stuffed ravioli, lamb chops, mushrooms, roasted meat and seasoned cheeses.



Oak aged.



Serve at 18° C.



Store it this way.

12040 - VEZZA D'ALBA (CN) - ITALIA
VIA TORINO, 17 - FRAZIONE BORBORE
Tel. +39 0173/65040 - Fax +39 0173/639928