



La Pranda

— CANTINA DEL NEBBIOLO —



NEBBIOLO D'ALBA

DENOMINAZIONE DI ORIGINE
CONTROLLATA

VIGNA VALMAGGIORE

Location of vineyards: Zezza d'Alba

Total surface area: 3.0 ha

Average number of vines per hectare: 5000-5500

Grape variety: Nebbiolo

Stock: Kober 5bb, 420a

Alcohol: 14.49% Vol.

Acidity: 5.70 g/l

Sugars: 0.6 g/l

Extract: 28.9 g/l

The ripe grapes were crushed and placed in automatic stainless steel vertical fermenters, where they fermented on the skins for 8/12 days at a controlled temperature of 26-29°C with the addition of *Saccharomyces Bayanus* yeast. The malolactic fermentation was then induced following removal of the coarse lees. After maturing partly in small toasted French oak barrels for 12-14 months, the wine was left for 4 months in stainless steel before being bottled.



Deep ruby red color with light orange hues. Redberries, white pepper, vanilla. Nicely tannic, dry, silky bodied, well balanced, elegant, persistent.



Starters, fresh cuts, pasta courses, red meat, roast-beef.



Oak aged 14 months.



Serve at 18° C.



Store it this way.

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