



# La Pranda

— CANTINA DEL NEBBIOLO —



## NEBBIOLO D'ALBA

DENOMINAZIONE DI ORIGINE  
CONTROLLATA

**Location of vineyards:** Alba - Vezza d'Alba - Castagnito - Castellinaldo - Canale Monteu Roero - Montaldo Roero - Baldissero d'Alba - Sommariva Perno - Guarene Monticello d'Alba - Santa Vittoria d'Alba - Pocapaglia - Corneliano - Piobesi d'Alba

**Total surface area:** 72.7 ha

**Average number of vines per hectare:** 4000-5500

**Grape variety:** Nebbiolo

**Stock:** Kober 5bb, 420a

**Alcohol:** 14.59% Vol.

**Acidity:** 5.30 g/l

**Sugars:** 0.4 g/l

**Extract:** 27.5 g/l

The ripe grapes were crushed and placed in automatic stainless steel vertical fermenters, where they fermented on the skins for 7/10 days at a controlled temperature of 24-27°C with the addition of *Saccharomyces Bayanus* yeast. The malolactic fermentation was then induced following removal of the coarse lees, and the wine matured partly in French oak and partly in stainless steel before being bottled.



Ruby red color with light orange hues. Redberries, tabacco, vanilla. Nicely tannic, dry, silky bodied, well balanced, elegant, persistent.



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



No oak ageing, stainless steel tank only.



Serve at 18° C.



Store it this way.

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