

# Domenico Valentino

## NEBBIOLO D'ALBA



**PRODUCER: ANTICA CASCINA DEI CONTI DI ROERO**

**MUNICIPAL DISTRICT: VEZZA D'ALBA**

**GRAPE VARIETY: 100% NEBBIOLO**

**EXPOSURE: SOUTH-WEST**

**ELEVATION: 320 METERS/ASL**

**SOIL: SAND, LIME**

**VINE TRAINING SYSTEM: ESPALIER-GUYOT**

**AGE OF VINEYARD: 20 YEARS**

**HARVEST: THE GRAPES ARE HARVESTED BY HAND INTO 20-KG CRATES. LATE SEPTEMBER-EARLY OCTOBER**

**VINIFICATION: TEMPERATURE CONTROLLED FERMENTATION FOR 15 DAYS, THEN TRANSFERRAL TO A TANK FOR MALO-LACTIC FERMENTATION**

**AGING: PART IN USED BARRIQUES AND PART IN LARGE BARRELS, FOR ABOUT 8-9 MONTHS. BLENDING IN STEEL FOR 4-5 MONTHS BEFORE BOTTLING**

**DESCRIPTION: RUBY RED; FINE AND DELICATE BOUQUET WITH SCENTS OF ROSE AND VIOLET, WILD STRAWBERRY AND RASPBERRY; DRY, HARMONIOUS FINISH, NICELY PERSISTENT**