

NOTTURNO Albugnano Doc Superiore

GRAPE VARIETY

Nebbiolo 100%. A wine which is a story-teller of the presence of this grape variety in this territory.

PRODUCTION AREA

From Schierano vineyards, facing south/south-east. A microzone with marly matrix soil and with an important altitude. This is the result of a very small production, from the highest and steepest slopes of Monferrato.

ALTITUDE

440 a.s.l.

SOIL

“Notturmo” is the expression of the link between vinyard and land. It originates in the estate historical vineyards rich of calcareous soil.

PLANTING DENSITY

4.300 plants per hectare

VINES AGE AND TRAINING SYSTEM

Young and 40 years old vines, traditionally trellised, head trained with replacement-cane pruning system (guyot).

HISTORY AND VINIFICATION

The grapes are hand-hrvested nearly the half of October, destemmed and crushed. The skin contact lasts more or less 10 days in a controlled temperature stainless-steel vat at a temperature of 28° C. The wine is then racked in french barrels, where it can gain complexity from the barrel itself and from oxygen interaction that this ageing vessel allows. The elegance on the palate is like a dreaming and soft melody from which the name of the wine is inspired.

AGEING

12 months in french barrels and 6 months in bottle.

TASTING NOTES

Colour: garnet

Nose: fragrant notes of raspberry and pomegranate, underpinned by hints of rose, violet and carnation flowers along with eucalyptus and wet stone aromas. Secondary characters such as vanilla, cloves, coconut and tobacco.

Palate: taut, with a vibrant acidity and firm tannins that enhance the flavours of wet stone. The flavours concentration balances very well the acidity and the alcohol content. The finish is long with fruity and spicy notes.

FOOD PAIRINGS: very tasty dishes (ragout sauce or truffles), different kind of italian dumplings, red meat and game.

DRINKING WINDOW: ready to drink now but suitable for further ageing (8-10 years).



CASCINA GILLI
• CASTELNUOVO DON BOSCO •