

Neuv

ALBUGNANO DOC SUPERIORE "549"

We called this wine "Neuv". Number 9 has for us a very deep meaning: it is in fact the last of the figures: for this reason it represents the end of a cycle and indirectly, the opening of a new one.

"What we call the beginning is often the end. And to make an end is to make a beginning. The end is where we start from". Thomas Stearns Eliot.

Number nine also refers to the number of the great "football stars", just like our Neuv which we want to make into our flagship wine.

VARIETY: 100% Nebbiolo

VINIFICATION AND AGING: 18 months in french barrels and 9 months in bottle

SOIL TYPE: calcareous soil

ALTITUDE AND EXPOSURE: 440 m s.l.m. / SSE

CULTIVATION SYSTEM: Guyot

HARVEST: manual

VINIFICATION: grapes coming from our Schierano vineyards, the highest of our vineyard plots, of limestone origin. For this wine we select only the best bunches harvested during the period late September-early October. Grape maceration lasts for about 20 days (for the Notturmo we are talking about about 12 days).

Aging occurs for the 25% in first passage barriques of French oak for approximately 18 months + 9 months in the bottle as per the internal regulation of the local "Association 549". There is an interpretative distinction with respect to the Notturmo. Here the extraction is deeper and occurs above all through the practice of délastage which intensifies in the number of extraction processes throughout the day.



Tasting notes

COLOUR: ruby red with garnet shades

NOSE: The nose opens above all on the classic note of fruit, dried violet followed by the first notes of evolution, leather, fresh coffee, all well integrated by the sensations of wood which bring a touch of sweetness.

PALATE: On the taste, within the DOC Albugnano it stands out for its structure, in particular for the dense tannic texture which gives fullness in the mouth and makes the tasting long, intense, prelude the aromatic retro-olfactory spectrum which recalls the sensations of the nose.

A wine that has the potential of growing its importance over the next 10 years, particularly in structure.

FOOD PAIRINGS: ideal as a pairing to second courses of meat with important flavor and succulence such as the traditional Piedmontese fricandò and the international fillet Rossini style.

