

Canavese DOC Nebbiolo - "Tupiel"



Grapes: Nebbiolo

Pruning type: Espalier

T/ha: 7

Annual production of bottles: 7.000

Harvest: Mid October

Vinification: Rapid destemming and crushing of the grapes with the start of alcoholic fermentation. 20 days of maceration

Aging: 24 months in total, 20 months in barrel, 4 months in bottle

Bottling: Light filtration and natural cork stopper

Alcohol: 14 % Vol

Total acidity: 5 g/L

Total sulfur: 80 mg/L

pH: 3.5

Colour: Deep garnet red with orange hues

Smell: Elegant complexity, balsamic, floral hints of violet and ripe cherry that harmonize toasted and spicy notes

Taste: A rich balance between structure, complexity and freshness, with the evolution of the tannin to dominate

Food pairings: It is a wine that requires succulence, a sweet tendency and a slight spiciness, therefore dishes of medium intensity, but rich in aromas

Nature pairings: Gran Paradiso National Park (TO)