



*Mainerdo*<sup>®</sup>

# NEBBIOLO D'ALBA DOC SGNURET



**Grape variety:** Nebbiolo

**Area of origin:** Municipalities of Diano d'Alba, Veza d'Alba –  
Purchase of grapes

**Cru:** Rivetti

**Total vineyard surface:** Ha 2,55

**Exposure:** South / South-East

**Soil:** Tortoniano soil rich in silt and sand.

**Plants per hectare:** from 3800 to 5000.

**Vine training system:** Guyot with 7-8 buds.

**Harvest:** By hand into crates of approx. 20 kg.

**Average production:** 65 hl. per hectare

**Vinification:** in stainless steel tanks at 28°C for 20 days

**Ageing:** In Slavonian oak barrels for 6-7 months

**Colour:** ruby red with subtle orange highlights.

**Bouquet:** violet, cherry, raspberry, strawberry and spices.

**Palate:** full, harmonious and refined.

**Pairing:** medium-mature cheeses, roasts, game, duck, roast tomatoes and mushroom dishes.

**Serving temperature:** 18-20° C

**Alcohol content:** 13,5 – 14,0 % vol.

**Bottles produced:** 8000-10000

**Bottle sizes:** 75 cl.



**Azienda Vitivinicola Mainerdo**

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