

ATTILIO GHISOLFI



MONFORTE D'ALBA

Langhe Nebbiolo Sbardajà

Class and spontaneous vivacity are the characteristics that distinguish Nebbiolo. Ancient wine and already known for the cellars of the Royal House of Savoy since 1600.

" **Sbardajà** " is a term that derives from the Piedmontese dialect and means " scattered - scattered and this name was chosen since the wine is obtained from Nebbiolo grapes from vineyards scattered between Langhe and Roero (Monforte, Monteu Roero and Priocca)

Grape variety: 100% Nebbiolo

Plant density: 5300 plants/ha.

Elevation: 300/400 m. asl.

Exposure: South, South-East

Vinification: fermentation is conducted naturally with indigenous yeasts and to enhance the qualities of freshness and fragrance, maceration takes place at controlled temperature between 25 and 28 ° C for about 10 days.

Ripening: in small barrels for 12 months.

Aging: 4 months in bottle at controlled temperature of 15° C.

Color: bright, ruby red.

Nose: floral, intense and wide with cherry and plum flavors combine with licorice

Taste: warm, savory and velvety thanks to a moderate tannic charge.

Storage temperature: from 14° to 17 °C.

Service temperature: 16°C.

Pairings: hot appetizers, first courses with meat sauces, roasts of white and red meat

Bottles produced: about 10.000

