



TENUTA DUECORTI

Monforte d'Alba (CN), ITALIA

Nebbiolo D'Alba

Denominazione di Origine Controllata



APPELLATION: Nebbiolo d'Alba DOC

VARIETAL: 100% Nebbiolo

PRODUCTION ZONE: Monforte d'Alba (CN)

REGION: Piedmont

PRUNING SYSTEM: Double inverted Guyot

PLANTING DENSITY: 2,80 m x 1,00 m

YIELD PER HA: 6.000 kg

BOTTLES PRODUCED: 5.000

VINIFICATION: in steel tanks, with pumpovers and gentle punch-downs.

AGING: in steel, for 6/8 months

ALCOHOL CONTENT: 13 - 14,5 %

COLOR: Brilliant ruby.

AROMAS: Floral and fruity, with rosa canina, violets and red berry fruit, finishing with licorice.

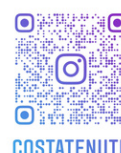
FLAVORS: Full, with pleasant tannins and fresh forest berry fruit, including red currants. It leaves the palate clean and dry, and has nice persistence.

SERVING TEMPERATURE: 16-18 °C



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