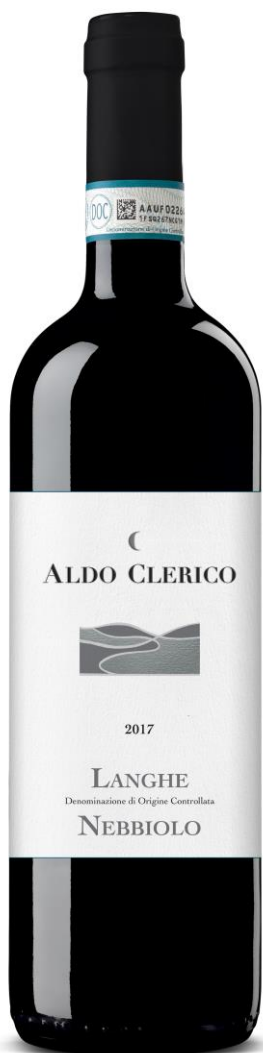




ALDO CLERICO

LANGHE DOC NEBBIOLO



Grape: Nebbiolo 100%

Municipality of production: Monforte d'Alba (CN)

Number of bottles produced each year: 4000

Training system: Guyot counter-espalier

Vineyard exposure and altitude: south and south-east 400 mt. a.s.l.

Type of soil: mainly clayey and calcareous

Age of vines: 15-20 years

Planting density: 4000 plants/ha

Yield/hectare: 7 tonnes/ha

Harvest period: first ten days of October– manual harvest

Wine-making process: alcoholic fermentation in stainless steel tanks for 12/15 days, with temperature-control and daily pumping over.

Maturing: from 12 to 16 months in barriques

Organoleptic Analysis: The Nebbiolo cultivated in the area of production of the Barolo and coming from the youngest vineyards is worked with care and then refined in wood casks. The product you obtain is a wine with big structure and good personality, very good expression of the Nebbiolo vineyard. The colour is red with garnet red tones, typically soft. At tasting it has soft flower scents which remind the rose and the viola with a deep liquorice ending. At its best on the palate where this wine shows its elegance: first rich and warm with a pleasant, soft and clear tannic development. Very good potentials of aging.

Serving temperature: 18° C