

CORNAREA

## NEBBIOLO D'ALBA

### THE WINE

**Vinification:** obtained from Nebbiolo grapes in the Roero area, hand-picked within the first week of October, Nebbiolo d'Alba Cornarea is refined for one year in 14-hectolitre barrels.

**Colour:** ruby red colour with grenade reflexes.

**Perfume:** fruity and fragrant scent with cherry and violet scents and a spicy base of liquorice and cinnamon.

**Savour:** its taste is warm and rich with a relevant acid flavour, but well balanced and with the right amount of tannin and a background aroma of berry jam.

**Serving temperature:** 18 degrees

### THE VINEYARD

The Nebbiolo grapes are cultivated directly in the historic Cornarea in Canale d'Alba, in the heart of the Roero area, an area where the Nebbiolo has been cultivated and produced since ancient times.

**Variety:** Nebbiolo (100%)

**Vineyard dimension:** 3 hectares

**Production per hectare:** 800 kilos

**Type of cultivation:** against espalier, "a Guyot" pruning

**Average altitude:** 280 m above sea level

**Exposure:** south-west, west

**Soil:** sand and ferrous clay prevail, rich in magnesium

**Planted in:** 1975-1978-1979

### GASTRONOMY

It wonderfully matches meat, roasts, game and cheeses.

