

Nebbiolo d'Alba DOC

Paradi'
2022

A surprising bouquet of roses and spices. In the mouth appears full, rounded, strong bodied and well balanced.

Pairings: it goes well with rich main courses like roasts and well-matured cheese.

Basic Information

Product name: Nebbiolo d'Alba Paradi' DOC
Cépage: Nebbiolo
Appellation: Nebbiolo d'Alba
Classification: DOC
Color: red
Type: still
Country/Region: Piedmont, Italy
Vintage: 2022
Alcohol percentage: 14% vol.
Sugar rate: 0-5 g/l



Vineyard

% of Grape/Cépage: 100% Nebbiolo
Soil: (coarse) sand and sandstone
Type of harvest: by hand

Winemaking

Method: traditional in steel tanks
Temperature: 28-30°
Length: 15 days
Malolactic: done
Aging: in wood
Barrels type: barrique
Aging time in wood: 12 months

Bottle

Empty bottle weight: 450 g
Aging potential: 5 years
Cork size: 24x44
Cork material: natural cork
Bottle type: Bordeaux bottle

Chemical Analysis

Dry extract [g/l]: 30
Total acidity [g/l of tartaric acid equivalent]: 5.30
Volatile acidity [g/l acetic acid equivalent]: 0.58
Total SO² [mg/l]: 25
Free SO² [mg/l]: 95

Packaging

Number of bottles per box: 6