

Nebbiolo d'Alba DOC

Paradi'

2023

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: 2023

Alcool 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: 30 g/l

Total acidity: 5.30 g/l tartaric acid equivalent

Volatile acidity: 0.58 g/l acetic acid equivalent

Total SO₂: 25 mg/l

Free SO₂: 95 mg/l

Packaging

Number of bottles per box: 6