

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°
Lenght: 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: 24×44
Cork material: natural cork
Bottle type: Bordeaux bottle

Chemical Analysis

Dry extract: 30 g/l
Total acidity: 5.30 g/l of 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