



San Biagio, Nebbiolo, 2010, DOC



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| Varietal | Nebbiolo |
| Region | Piedmont |
| Harvest Method | By hand in early October. |
| Vinification | Maceration takes place over 25 days in heat-conditioned steel tanks. Frequent, gentle breaking up of the cap, followed by slow stirring to stimulate fermentation. |
| Aging Process | In barrels made of French oak holding 500 liters for 12 months, followed by further ageing in the bottle for 1 year. |
| Aroma | Intense, ethereal and complex. Dog roses, berries, spices and jam show through, together with an expansive range of floral notes and the slightest hints of wild mint and underbrush. Aromas of licorice, vanilla, cooked plums and tobacco. |
| Palate | Full-bodied and smooth. Black-berried fruit and balsam stand out on the palate, followed by interesting mineral sensations and a well-integrated touch of licorice. |
| Food Pairings | Goes well with linguine, lamb, duck and beef dishes. |
| Serving Temperature | 16-18°C/60°-64° F |