



Bruno Giacosa
Vini e Spumanti

NEBBIOLO D'ALBA 2010 VALMAGGIORE

Grape variety: Nebbiolo

Vineyard: Valmaggione (Village of Vezza d'Alba)

Exposure: Southwest

Yield: 45 hl/hectare

Age of vines: 15 years

Harvest date: 4 October 2010

Fermentation and maceration: 10 days in stainless steel vats

Malolactic fermentation: completely developed

Refinement: 12 months in French oak barrels + 2 months in bottle

Bottling: March 2012

Bottles produced: 21,500

Alcohol: 13.5% vol.

Total acidity: 5.10 g/L

pH: 3.65

Total extract: 26 g/L

Sensory analysis:

Red garnet color. The bouquet is subtle and elegant with violets and licorice notes. On the palate, it is pleasant, fine and with good structure.

Optimal period for consumption: 2012-2015