

**TERRE ALFIERI NEBBIOLO La Nebbia**

Description	The wine obtained from the Nebbiolo grape variety has a ruby red color with garnet more or less intense and develops delicate aromas of raspberry to forest strawberry and slight floral and spicy notes. Dry, good body with slight tannic vein, offers a good persistence.
History	Vine has always been present on our hills but only in recent years it has received the deserved glory obtaining of the DOCG designation. Note the Poem of Giosuè Carducci in background on the label that carries us along those foggy days of October, when the harvest of these grapes ends.
Type	Red
Production area	San Damiano d'Asti
Grape variety	Nebbiolo
Geographical exposure	South
Name	LA NEBBIA (The Mist)
Denomination	Terre Alfieri Nebbiolo V.Q.P.R.D
Winemaker	“La Ribota” Estate
Vinification	Traditional submerged cap maceration
Alcohol by Volume	15 %
Harvest period	Around mid-October
Ageing	Minimum 12 months but usually reaches its maximum expression with a longer ageing
Colour	Intense ruby reddish with garnet reflections in ageing
Bouquet	Fragrant and fruity aroma with spicy and boisè notes
Taste	Dry, full, pleasantly tannic, with a good velvety and harmonious body
Pairings	Strictly tied to the most important Piedmontese cuisine. Excellent with roasted, game and seasoned cheeses.
Serving Temperature	18° - 20°C
Bottle sizes/liter	New Line (Albeisa) 0,75 L
Received Awards	Special Selection Vininvilla 2022, Vininvilla 2024