

AZIENDA ○○○ AGRICOLA  
**FABIO PERRONE**  
VALDIVILLA



**GRAPE VARIETY**

Nebbiolo

**PRODUCTION AREA**

Santo Stefano Belbo

**EXPOSITION AND ALTITUDE**

South-East. 350 m a.s.l

**FORM OF CULTIVATION**

Annual pruning and training using the traditional Piedmontese Guyot method. Thinning at the end of August.

**HARVEST PERIOD**

First weeks of October.

**VINIFICATION**

After destemming and crushing, alcoholic fermentation takes place with the addition of selected yeasts keeping the temperature constant at around 25°. During maceration, pumping over is done at regular intervals, thus favouring the contact of the skins with the must to increase the extraction of tannins, anthocyanins and the characteristic aromas of Nebbiolo. The drawing off follows to separate the wine from the skins.

**AGEING**

Maturation in barrels used in the previous year.

**ORGANOLEPTIC CHARACTERISTICS**

**COLOUR:** intense ruby red when young, tending to garnet red as a result of ageing;

**BOUQUET:** sWide range of aromas of roses, red fruit, vanilla and spices delicately developed from the ageing in the barrel;

**TASTE:** confirms the scents perceived by the nose.

The taste of red fruit blends perfectly with the delicate taste of oak;

**PAIRINGS**

Perfect with the great dishes of Piedmontese cuisine, meats, braised meats, game and mature cheeses.