



Alasia Langhe Nebbiolo 2015

INIAR024 ARALDICA PIEMONTE, ITALY

14% | 6 x 75cl | Cork

Nebbiolo 100%

Vegetarian, Vegan, Sustainable

*Approachable, yet satisfyingly complex, style of
Nebbiolo.*

Boutinot
WINES

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PRODUCTION

Alasia Langhe Nebbiolo is produced from Nebbiolo grapes cultivated in the Langhe hills around the town of Alba in the Piemonte region. The vineyards have a south westerly aspect and are situated at altitudes between 200 and 300m above sea level. The vines have an average age of 30 years. Planting density is 4000 to 4500 vines per hectare and the soil is limestone-clay. Piemonte low Guyot trellis system is used. Grapes are typically hand harvested in early October. Fermentation in stainless steel tanks at 25 - 30 C; pressed when dry and transferred to stainless steel tanks for malolactic fermentation. The wine is then racked to a mixture of French oak barrels (40%) and large traditional Piedmont oak vats for 12 months maturation. Finally these two components are blended and bottled.

TASTING NOTE

Sweetly aromatic with hints of roses, tobacco and spices. The palate offers ripe cherry and berry fruits up front, yet finishes with an earthy, lightly toasty, savoury complexity with finely-grained tannins.

FOOD MATCH

Rich meat stew; pasta with fresh pesto, aubergine and smoked bacon.

NOTES