



Nebbiolo d'Alba “Facin”

denominazione di origine controllata

Facin

Grape variety: Nebbiolo.

Location: Canale (CN) Piedmont, Italy.

Vineyard characteristics: Well-exposed hilly vineyard. The soil is dry, sandy and rich in minerals. The vines are cultivated with the Guyot system.

Vinification: Crushing and de-stemming of the hand-picked and the perfectly ripe grapes, immediately upon the arrival of the winery. The harvest is manual the perfectly ripe hand-picked grapes in the winery. Fermentation with maceration on the skins for 10-12 days. Pumping over every day, to get the maximal extraction of the skins.

Drawing off and immediate control of the malolactic fermentation.

Maturation and aging: Fined in barrels for 20 months and finally bottled.

Organoleptic characteristics: Ruby red colour with garnet tints that become more accentuated over the years; harmonious, dry and tannic flavour.

Served at 18°C.

Awards:

2018 Decanter Commended, 85 Point.

2019 Decanter Bronze, 88 Point.