

# Cà di Tulin

Azienda Agricola Ca di Tulin - Cisterna d'Asti (AT) - Italia



## NEBBIOLO D'ALBA DOC

**Classification:** Nebbiolo d'Alba doc

**Variety:** Nebbiolo

**Vineyard:** Location "Loreto" and "Via Lunga" in the municipality of Canale d'Alba (CN)

**Age:** 2001/2003

**Extension:** 0,40 Ha

**Density:** 4200 plants/Ha

**Altitude:** 350 meters above sea level

**Soil:** Calcareous, sandy gravel

**Exposure:** Southwest

**Vine growing:** Guyot

**Yield:** 60-70 quintals /Ha

**Harvest:** Manual harvest in perforated crates at the beginning of October, consequently the phenolic maturation phase and climatic conditions.

**Vinification:** After soft crushing, it goes through a traditional alcoholic fermentation process, in stainless vats at 30° C. It is left to macerate for 8-10 days, with daily pumpovers. Aging in stainless vats for 18 months and some more months in bottle.

**Production:** 3000 bottles/year

**Alcohol:** 13,5 % Vol

**Dry Extract:** 30

**Acidity:** 5,50

**Sugar:** < 1,0

### Tasting notes

**Color:** red ruby with orange tinges

**Fragrance:** ethereal and vegetal scent with pleasant spicy notes

**Taste:** herbaceous evolution, with important tannins

**Serving Temperature:** 18°

### Gastronomic combinations

Nebbiolo d'Alba goes well with pasta with meat sauce, rice with game, roasted and grilled red meat or poultry and medium-aged cheeses