



“Valmaggiore” Nebbiolo d’Alba 2011

Our Valmaggiore is the product of Luciano’s incredible passion for the Nebbiolo grape variety and the desire to show just how its expression can vary depending on the soil in which it is cultivated.

The grapes used to make this wine are cultivated in one of the historical cru vineyards in the Roero district - Valmaggiore - situated in the municipality of Vezza d’Alba, and were first harvested in 1994. The hill is characterised by an extreme slope and very sandy soil which, together with the plant density - 8000 vines per hectare - and low yield, convey a particular, rich yet elegant and always very fruity character.

Grape variety: 100% Nebbiolo

THE VINEYARDS

VEZZA D’ALBA:

VALMAGGIORE

Exposure: South - South/West

Altitude: 270 m above sea level

Soil: sandy.

Average age of vineyards: 25 years

HARVEST

2011 was a particular and unique vintage. April was hot and the bud break was approximately 20 days ahead of normal. The season that followed had the same rhythm of anticipating by 20 days the flowering and berry set. Cooler weather in July and several rain showers. However, a torrid second part of August was followed by an equally hot beginning of September “the warmest in 150 years”, with exceptional ripe fruit. Harvest was generally easy but most important was the work done in the vines in previous months.

Harvest: from the 24th of September to the 8th of October.

VINIFICATION

MACERATION: soft, lasting 7/9 days in steel.

ALCOHOLIC FERMENTATION: 20 days in steel.

MALOLACTIC FERMENTATION: in French oak barrels with a capacity of 500 litres, all of which used for the second or third time.

MATURING: 12 months in the same barrels where malolactic fermentation took place, followed by 9 months in the bottle.

TASTING NOTES

Garnet color. Beautiful red cherry and roses, lovely floral elements with hibiscus flowers, followed by anise and spice notes. Medium-bodied on the palate, with balance and bright acidity. Surprisingly good ripe tannins, which come across as “velvety,” but with a bit of “nap” - they seem to have a different texture at different points in the mouth. The wine shows very ripe fruit and finishes dry and precise in the mouth.

Best drinking period: 2015 - 2022.

BOTTLING

The following were bottled in the second half of December 2012:

18.500 bottles

458 magnums

ANALYTICAL PARAMETERS

- Alcohol content: 13.65 % vol.
- Total acidity: 6.3 g/l
- pH: 3.48
- Net extract: 33.5 g/l