

CARLO CASETTA
Viticoltoire in Montà



Wine name	Nebbiolo d'Alba DOC - <i>STIL</i>
Variety	Nebbiolo
Vintage	2018
Alcoholic %	14% vol.
Total acidity	5,8 g/L
Net dry extract	28,7 g/L
Vinification	Traditional harvest with destemming and maceration for 21 days at controlled temperature. 50% of the must is kept in stainless steel tanks during fermentation, the rest in barrels
Ageing	In barrels for 10-12 months; then preserved in bottle for 8 months at least
Colour	Intense ruby red with elegant maroon shades
Bouquet	Delicate balsamic hints are immediately perceived on the palate, along with intense fruity notes. While swirling the glass, we catch the typical ageing structure, characterized by violet and vanilla sensations
Taste	The first sip is soft, warm and moderately crisp. We clearly perceive the bouquet, in particular red berries, vanilla and toasted wood. The elegant and silky tannin wraps the mouth and is pleasantly persistent
Pairing	To be served with red meat courses. It is best matched with roasted dishes and venison
Serving temperature	16 - 18° C