



# MARCO CAPRA

AZIENDA AGRICOLA



## NEBBIOLO D'ALBA DOC testanvisca

Made with Nebbiolo grapes.

**Altitude:** 330m above sea level.

**Soil composition:** clayey-limestone with the presence of sand.

**Plant density:** 4500 plants/hectare..

**Vine training system:** traditional Guyot.

**Yield per hectare:** 75 quintals.

**Harvest:** it is carried out manually, in small perforated boxes, between the second and third ten days of October

**Vinification:** The fermentation takes place in steel at a controlled temperature of 28°C, subsequently, the wine is placed in large Austrian oak barrels where the malolactic fermentation takes place and in which it rests for 12-15 months before being assembled again in tanks of steel.

### Description of the wine

**Colour:** garnet red.

**Flavour:** complex, elegant, violet, with evident notes of blackcurrant, blueberry, licorice and spices.

**Taste:** persistent, delicately tannic, with notes of raspberry and spices.

**Food pairings:** It's a great wine that accompanies roasts, boiled meats and game, mature cheeses.

**Serving temperature:** 18-20°C.

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