

Nebbiolo d'Alba DOC Superiore



Denomination: Nebbiolo d'Alba DOC Superiore

Variety: 100% Nebbiolo

Location: Diano d'Alba (CN)

Exposure: South

Soil: Diano Sandstones

Altitude: 470-500m a.s.l.

Alcohol: 14% vol.

Total Acidity: 5 g/l

Dry Extract: 26 g/l

Residual Sugar: 0.5 g/l

Description: Nebbiolo d'Alba Superiore is a distinguished expression of the noble Nebbiolo grape, embodying the elegance and character of Piedmont's renowned terroir. Unlike "Langhe Nebbiolo DOC," this appellation is crafted exclusively from 100% Nebbiolo grapes grown in the designated area surrounding Alba, including the Roero, but excluding the Barolo region, making it a unique representation of this historic variety.

To earn the designation "Superiore," the wine must undergo a minimum aging period of 18 months, including at least 6 months in oak. This extended maturation enhances its complexity and structure, resulting in a wine that seamlessly balances tradition with refinement, offering a true taste of Piedmont's winemaking heritage.

Winemaking

Harvest: Hand-harvested, end of September/beginning of October.

Vinification: Traditional fermentation in temperature-controlled stainless-steel tanks lasting approximately 12-15 days. Regular punch-downs to enhance color and flavor extraction.

Aging: Aged for 18 months in large Slavonian oak barrels.

Tasting Notes

Color: Pale ruby red with garnet accents.

Bouquet: Red plums, mocha and lemon rind on the nose, as well as some walnut, spice and leather.

Palate: Full-bodied palate with fresh acidity and powerful, chewy tannins. Typical of the 2021 Nebbiolo.

Food Pairings: Nebbiolo d'Alba Superiore pairs beautifully with traditional Piedmontese cuisine such as tajarin with truffle, braised meats, and aged cheeses. It is also an excellent companion to roasted lamb or mushroom risotto.

Serving Temperature: 18-20°C (64-68°F) in Winter, 16-18°C in Summer (60-65°F).

Accolades

James Suckling: 90 points.