

# TECHNICAL SHEET



**Name:** Stèrmà

**Denomination:** Nebbiolo d'Alba DOC Superiore

**Variety:** Nebbiolo 100%

**Harvest:** manual in cases

**Vinification:** destemming and cold maceration for a few days. Alcoholic fermentation in thermocontrolled steel tanks for about a week. Post-fermentation maceration for 10-12 days in order to obtain the greatest extraction of aromatic and phenolic substances.

**FML:** in stainless steel tanks

**Ageing:** 12 months in combined barrels (one part is made of steel, thermocontrolled and the other part is made of oak) and 6 months in oak barrels (100%)

**Production:** about 9 000-12 000 bottles a year

**Tasting notes:**

**Colour:** ruby red tending to granate

**Bouquet:** fruity and characteristic

**Taste:** dry, velvety, harmonious

**Service temperature:** 18-20°C

**Recommended pairings:** ideal with savory first courses, roasted red meats, grilled meats and medium-aged cheeses.

**The name:** In Piedmontese, dialect «stèrmà» means «hidden». A popular Piedmontese phrase is "Vàte stèrmé 'nt la nèbia" that means, "Go and hide in the fog", in the fog in which Nebbiolo is typically harvested.

**La Biòca S.r.l. agricola**

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