

SCHEDA TECNICA



Name: **La Pipina**

Denomination: Nebbiolo d'Alba DOC

Variety: Nebbiolo 100%

Harvest: manual in cases

Vinification: The grapes are harvested two weeks after the harvest of the main vineyard. 30% of whole bunches are thrown into the amphora, the other part is destemmed by hand. Fermentation proceeds slowly in a heated room, malolactic fermentation takes place spontaneously together with alcoholic fermentation. The wine remains with the skins for 2 months and is drained before the Christmas.

FML: in amphora

Ageing: 11 months in amphora

Production: about 2000 - 2500 bottles a year

Tasting notes:

Color: ruby red

Bouquet: intense, fragrant

Taste: dry, fresh, beautiful tannins

Service temperature: 14-18°C

Recommended pairings: cured meats, plates with truffles, semi-hard cheeses

The idea: there's a renaissance of old wine making techniques these days so we dared to experiment with a modern amphora matching it with all the wine making science available

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