

# TECHNICAL SHEET



**Name:** **La Pipina**

**Denomination:** Nebbiolo d'Alba DOC

**Variety:** Nebbiolo 100%

**Harvest:** manual in cases

**Vinification:** 30% of entire bunches + 70% of destemmed grapes go into the clay. Fermentation proceeds during 15-20 days

**FML:** in clay

**Ageing:** 11 months in clay

**Production:** 2300-2500 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:** the amphora is one of the most ancient containers where wine was fermented, shipped and preserved; it was invented more than 8000 years ago. There is 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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