



fratelli alessandria



Langhe Nebbiolo

denominazione di origine controllata

Prinsiòt

Municipality: Verduno.

Grape variety: Nebbiolo.

Vineyards, Exposure and Altitude: Neirane (West, 330-400 meters), Pisapola (South/East, 280-350 meters) e Sotto orti (West, 270-310 meters).

Average age of vines: 10 years.

Total area: 0,8 hectares.

Soil: calcareous slimy limestone.

Harvest period and method:

in the first part of October, by hand.

Sistema di allevamento e Densità d'impianto:
Guyot, 4.500 viti per ettaro.

Fermentation and Maceration: in stainless steel tanks at constant temperature of 26-27 °C (79-81 °F) for 7-9 days.

Ageing and Fining: 10 months in French or Slavonian oak casks (20-40 Hl.), 2 months in stainless steel tanks and 2-3 months in bottle.

Bottling period: At the beginning of the second year after the harvest.

Longevity: 4-6 anni.

First year of production: 1964.

Yearly average production: about 10.000 bottles (Albeisa kind).

www.fratellialessandria.it