



“Valmaggiorè” Nebbiolo d’Alba 2009

Our Valmaggiorè is the product of Luciano’s incredible passion for the Nebbiolo grape variety and the desire to show just how its expression can vary depending on the soil in which it is cultivated. The grapes used to make this wine are cultivated in one of the historical cru vineyards in the Roero district -Valmaggiorè- situated in the municipality of Vezza d’Alba, and were first harvested in 1994. The hill is characterised by an extreme slope and very sandy soil which, together with the plant density – 8000 vines per hectare – and low yield, convey a particular, rich yet elegant and always very fruity character.

Grape variety: 100% Nebbiolo

THE VINEYARDS

VEZZA D’ALBA:

VALMAGGIORE

Exposure: South – South/West

Altitude: 270 m above sea level

Soil: sandy.

Average age of vineyards: 25 years

THE HARVEST

The 2009 vintage will be remembered for the unusually heavy winter snowfall. Combined with a fairly wet early spring, this restored the ground water supply, which was low after several dry seasons. After April 30 the weather returned to normal and the germination was uneventful and even, thanks to little rain in May and above-average temperatures. The summer was characterized by low rainfall and periods of above-average heat. The vines had a regular linear development in all phenological aspects. Good climatic conditions accompanied the end of the growing season and brought the grapes to optimum ripeness. Harvesting took place between the 29th of September to the 7th of October.

VINIFICATION

MACERATION: soft, lasting 7/9 days in steel.

ALCOHOLIC FERMENTATION: 20 days in steel.

MALOLACTIC FERMENTATION: in French oak barrels with a capacity of 500 litres, all of which used for the second or third time.

MATURING: 12 months in the same barrels where malolactic fermentation took place, followed by 9 months in the bottle.

TASTING NOTES

5 mars 2015:

Délicate robe rose-grenat. L’examen olfactif révèle un arôme et une nuance de roses, de baies et fruits rouges, avec une agréable et délicate touche de réglisse et une note de menthe et de menthol. Un excellent équilibre entre l’acidité et les fruits apparaît en bouche, les framboises dominent le parfum, et les secs et pleins tanins sont atténués par des fruits sucrés et un arrière-goût expansif. A consommer dès maintenant jusqu’en 2020.

BOTTLING

The following were bottled in the second half of December 2010
16,700 bottles
319 magnums

ANALYTICAL PARAMETERS

- Alcohol content: 13.5 % vol.
- Total acidity: 5.9 g/l
- pH: 3.51
- Net extract: 32.5 g/l