

CASCINA BRUCIATA

NEBBIOLO USIGNOLO



Dense with great depth, ripe and round with hints of plum, berry and dried flowers. Notes of pepper and exotic spices linger on the fine grained finish.

Color: Red

Grapes: 100% Nebbiolo

Soil: Clayey and Calcareous

Age of Vines: 20 Years old

Altitude: 270 m/above sea level

Aspect: East

Training System: Guyot

Yield per HI/Ha: 60 HI/Ha

Fermentation: Spontaneous fermentation with native yeasts in stainless steel tanks for about 14-16 days; spontaneous malolactic fermentation

Aging: 1 Year in Concrete Tanks, then 6 Months in the bottle prior to release

Production: 670 Cases

Sustainably Produced 😊

Represented by Soilair Selection

[Sevenfifty.com/nebbiolousignolo](https://www.sevenfifty.com/nebbiolousignolo)