



L.A. Cetto

Reserva Privada Nebbiolo

Varietal: 100% Nebbiolo

Soil:

Elevation:

Practice: 100% natural and sustainable methods and green practices.

Dry Extract: gr / liter

Appellation: Guadalupe Valley

Production: cs

Alcohol %: 14

ph:

Residual Sugar: gr / liter

Acidity: gr / liter



Tasting Notes: Intense ruby red with notes of ripe red and black fruit on the nose. Lots of spice and fruit on the palate with deeper layers of tobacco, leather and nuts.

Vinification: Fermented lasts for 10 to 15 days.

Aging: Aged for 14 months in French oak barrels and a further 24 months in bottle before release.

Food Pairing : Cuts with marmoleon (rib eye, new york, top sirloin), medium intensity cheeses (brie, camembert, goat), excellent with Italian bolognese sauces, pomodoro,

Accolades

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