

ClasSicO

Fine Wines & Spirit
-est. 2002 -

Les Cretes Nebbiolo



Varietal: 100% Nebbiolo

Elevation: 350 meters (1,804 to 2,132 feet).

Acidity: 5.5 gr / ltr

Soil: Granitic matrix moraine soils, loose (sand +50%, medium silt and limestone, abundant skeleton).

Residual Sugar: gr / liter

Ph: 3.4 gr / ltr

Appellation: Valle d'Aosta.DOP

Exposure: Terraces with north/west and south/east

Alcohol %: 13.5

Side note: Nebbiolo, typical of Piedmont, has also always been present in Valle d'Aosta, where it is traditionally grown under the name of Picotendro, in the alluvial valley floor of glacial origin in the vocated areas of Arnad and Issogne.

Tasting Notes: Ruby-cherry. Fruity nose (blackberry, cherry), with hints of violets and balsamic nuances. On the palate immediate, elegant, savory, fresh, soft and slightly spicy. Lingering finish.

Vinification: De-stemming of grapes, 10-day whole-berry fermentation at controlled temperature (23 °C), with daily punching down.

Aging: In stainless steel for 12 months. 3 months in bottle.

Food Pairing: Mixed boiled meat, veal kidney, ravioli with roast sauce.

Accolades

90 pts James Suckling



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