



# SOLO CEMENTO

**Grape:** 100% Nebbiolo

**Harvest:** by hand

**Production zone:** Treiso and Neviglie

**Vinification and ageing:** Soft crushing of the grapes. Fermentation with indigenous yeasts for about 10-12 days in temperature-controlled concrete tanks, during which pumping over is carried out at regular intervals to ensure optimal extraction of the colour and tannins contained in the grape skins. This is followed by racking and malolactic fermentation, always in concrete. The wine is then left to settle naturally over the winter, before being bottled.

**Sensory features:** Deep ruby red colour. The bouquet is young, fresh and fruity, with slight scents of currants and cherry, typical of the grape variety. On the palate it is young, elegant and slightly spicy.

**Serving temperature:** 16 – 17°C

