



NEBBIOLO D'ALBA *Runcaja*



Grape variety: 100% Nebbiolo Lampia.

Zone of production: Santa Maria in La Morra.

The vineyard: is relatively young, under 15 years old with a plantation density of 5000 stump/Ha, typical of Langhe.

The pruning: the training method chosen is the guyot with 8 buds and 55HL/Ha as total production of the plantation.

In the cellar: the maceration is carried out at controlled temperature for 6 days in steel tanks with daily and manual pumping over. The maximum temperature reached during the fermentation process is 29 ° C. This, not only, allows us to get a good polyphenolic extraction, but also limits excessive volatilization of fruity aromas. The alcoholic and malolactic fermentation are made in oak barrels of 500 L. The ageing in tonneaux continues for 6 months with a constant work of suspension of the lees in order to preserve perfumes and qualities typical of the native territory.