



EMPSON & CO.
Experience Italy in a Wine glass



Neb Nebbiolo Colline Novaresi DOC

The 2018 vintage marks Neb's first vintage and is meant to fully express Nebbiolo. It is crisp, youthful, fresh and fragrant. Its low alcohol content makes it perfect as an everyday wine.

Wine exported to: USA

Most recent awards

WINE ADVOCATE: 88



Winemaking and Aging

Grape Varieties:

100% Nebbiolo

Fermentation container:

Stainless steel

| | |
|--------------------------|------------------------------------|
| Malolactic fermentation: | Yes |
| Aging containers: | Stainless steel and used oak casks |
| Type of oak: | Allier |
| Aging before bottling: | 1 year |
| Closure: | Natural cork |

Vineyard

| | |
|---------------------------------------|--|
| Organic: | Sustainable Farming |
| Vineyard location: | East of the river Sesia in the rolling hills of the DOC “Colline Novaresi” above the village of Ghemme |
| Vineyard size: | 5 hectares (12 acres) |
| Soil composition: | Fluvial/Alluvial and clay |
| Vine training: | Guyot |
| Altitude: | 260 to 300 meters (853-984 feet) above sea level |
| Exposure: | Mainly Southwest |
| Years planted: | 2000-2008 |
| Time of harvest: | Late September |
| First vintage of this wine: | 2018 |
| Total yearly production (in bottles): | 40,000 |

Tasting Notes and Food Pairings

| | |
|----------------------|--|
| Tasting notes: | The wine has a bright ruby red color with violet hues, a sign of its youth and freshness. The nose has notes of fruits and flowers (especially violet), with gentle balsamic notes. In the mouth, the wine is satisfying, fresh and balanced, with soft tannins. |
| Serving temperature: | Best served at 16-18 °C (60.8-64.4 °F). |
| Food pairings: | Pair with red meat, braised beef, wild game and seasoned cheeses |
| Aging potential: | 4-5 years |
| Winemaker: | Mattia Donna |