



**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.

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**Wine exported to:** USA

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### Most recent awards

**WINE ADVOCATE:** 88

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### 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