

CANTINE NOBILI



SASSELLA NOBILI 2018 D.O.C.G.

Production area:

Nobili vineyards located in Sondrio.

Grape percentage:

100% Nebbiolo (Chiavennasca).

Alcohol percentage: 13% vol.

Serving temperature: 18°.

Vintage: strictly by hand in the third week of October.

Refinement: 3 years in oak barrels and 4 months in bottles.

Colour: ruby red.

Bouquet: intensely fruity with notes of spices and dried forest fruits, with a hint of dried almonds which add to its complexity.

Flavour: harmonious, good intensity with persistent tannins that offer long lasting final sensations and a pleasantly gritty character.

Annual production n. bottles: 6.000.

Yield hundredweight/hectare: 60.

Years of conservation: 6/8.



Azienda Agricola Nobili Nicola

Via Masoni, 20 - Poggiridenti Piano (SO)

Via Ginnasio, 18 - Ponte In Valtellina (SO)

Sede amm.va / Headquarters / Standort:

Via Al Castello, 1 - 23020 Tresivio (SO) (Italy)

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