

SANSILVESTRO
CANTINE



Appellation	<i>Nebbiolo d'Alba</i> <i>"Brumo"</i>
Grape varietal	100% Nebbiolo
Area of production	Langhe
Wine-making process	Crushing and destemming; fermentation in stainless steel at a controlled temperature of 28-30°C; maceration on the skins for 10 days, with daily pumping of the must over the cap.
Malolactic fermentation	100%
Ageing	Aged for 12 months in oak casks.
Winemaker comments	Vanilla overtones, with evident varietal fruit; full-bodied, elegant, persistent.
Food pairing notes	Mushroom risotto, game, grilled and roast meats, mature cheeses.
Cellar life	7 years