

VILLA GIADA

Treponti — Nebbiolo



COUNTRY: Italy
REGION: Piedmont
SOIL: Alluvial gravels and
clay and wind-blown loess

- Alcohol content: 14%
- Brix at harvest: 25.2°

This wine comes from sustainably grown vineyards planted in marly-calcareous soil located on the Monsarinero's hill in Agliano Terme, known as "Treponti" (Three bridges).

Background:

Villa Giada Wine Estate is located in the heart of the winegrowing area of Piedmont, halfway between the hills of Asti and Alba, where Monferrato and Langhe meet. Classified as a UNESCO World Heritage Site, the Estate is composed of more than 25 hectares of vineyards grouped around three old farmhouses.

Fourteen hectares in an excellent position on a loose and medium-textured soil, with a good balance between sand and clay, rich in mineral salts and well drained. Vila Giada is part of the Italian Federation of Independent Winegrowers and is committed to sustainable agriculture and producing vegan wines.



Tasting notes:

Rich nose of blackberry, spice, and cocoa. Palate is soft, yet intense with present tannins and impressive mineral. Notes of edgy cherry and plum.

Grape variety

100% Nebbiolo.

Vinification

Hand harvested in the first half of October. Selection happens in the vineyard followed by careful destemming to preserve the integrity of the grapes.

Stainless steel fermentation; 2 years maturation in oak and traditional 25 HL big casks. After bottling bottles are laid in the cellar until they reach perfect refining.



SUSTANAIBLE



VEGAN



BARREL AGED