



AZIENDA AGRICOLA RIGO



Nebbiolo d'Alba Doc

Vine	Nebbiolo 100%
Vineyard Position	Diano d'Alba
Exposure	South/ South – East
Total Area	3,00 ha
Harvest	Second half of October
Vinification	Traditional, about 13/14 days of maceration
Ageing	In oak barrels for 10/12 months

Sensorial Profile

Our Nebbiolo d'Alba Doc is ruby-red with orange tinges, typical of Nebbiolo wine.

It has a delicate bouquet with violet scents. On the palate it is dry, full-bodied, smooth and well-balanced.

To Drink With

Our Nebbiolo is excellent combined to the classical Piedmontese second courses: wild game, roasts and the "fritto misto alla Piemontese"; mixed fried meats where savoury and sweet ingredients are combined. It is also perfect married to hard seasoned cheeses.

It can also be combined with the more structured traditional Piedmontese first courses such as Ravioli al Plin (very small homemade ravioli) or Tajarin (very fine homemade egg pasta) with a meat sauce.