

NEBBIOLO DOC

CASCINA LA POLASTRA

Grapes:	100% Nebbiolo from vineyards in the municipality of Neive (province of Cuneo) mainly exposed to south characterized by clay and calcareous soils.
Version:	Still.
Breeding:	Guyot.
Vinification:	Fermentation in temperature-controlled stainless steel tanks, with the addition of selected yeasts.
Refining:	In bottle.
Alcohol content:	13 % vol.
Color:	Ruby red color, with garnet-orange reflections.
Flavor:	Intense. Red berries, spicy nuances, and a hint of dog rose are perceived.
Taste:	Captivating, robust, spicy with soft tannins on the finish.
Food pairings:	Beef, chicken, and pork dishes. Excellent with cold cuts and aged cheeses, delicate first courses such as risotto, or rich ones such as lasagna.
Available sizes:	75 cl

Nebbiolo doc "La Polastra", is made in the hills along the Parodine road, beside the Cascina Polastra, leading to Capriata, San Cristoforo, and then back to Gavi, where the first vineyards appeared, such as Nebbiolo, Barbera, Dolcetto, and the legendary Cortese.

The project has evolved, extending itself across the wine landscape of Langhe, Roero, and Monferrato, in Neive, where a new story with the "little brother" of Barbaresco began.



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