

# Nebbiola

## DESCRIPTION:

Remarkably robust in taste with structured tannins and lively character. A translucent red with delicate aromas of violets, wild herbs, cherries, raspberries, truffles, tobacco and dried plums.

## PRODUCTION METHOD:

Grapes were crushed and destemmed followed by a pre-fermentation cold soak to aid in color extraction. The wine was allowed to warm before being inoculated with yeast. As fermentation neared completion, a secondary malolactic fermentation was induced. The wine was then pressed off the skins and was aged for 24 months in French and American Oak barrels.

## PAIRINGS:

Beef cuts like ribeye or prime rib are particularly well suited to this wine, as are sausages, duck, and pork shank. When it comes to vegetables and sauces, think Italian! Try pairing with parmigiana reggiano or pecorino cheese.



Serving Temperature: 64° F

Cellar Life: 2-5 years

Appellation: Amador, CA

Residual Sweetness: 0.0%

PH (Acidity): 3.48

Alc. By Volume: 13.6%

Product UPC: 728284010279

## INSPIRATION:

*Our California wine grape supplier is deeply rooted in the Sierra Foothills. The region was settled by Italian American immigrants who planted many Italian grapes. This notable varietal, Nebbiolo, makes the world famous Barbaresco and Barolo wines. We were inspired to create and deliver a small batch wine reminiscent of this spectacular vino. A fun fact about this wine is that Nebbiolo derives from the word nebbia; which means "fog" in Italian.*

## LEARN MORE:



## Our Mission

*A venue for vinifera, Captain's Walk Winery offers premium wine tasting in a laid-back atmosphere. We take the snobbery out of wine while providing a unique and lighthearted tasting education at our Winery.*

