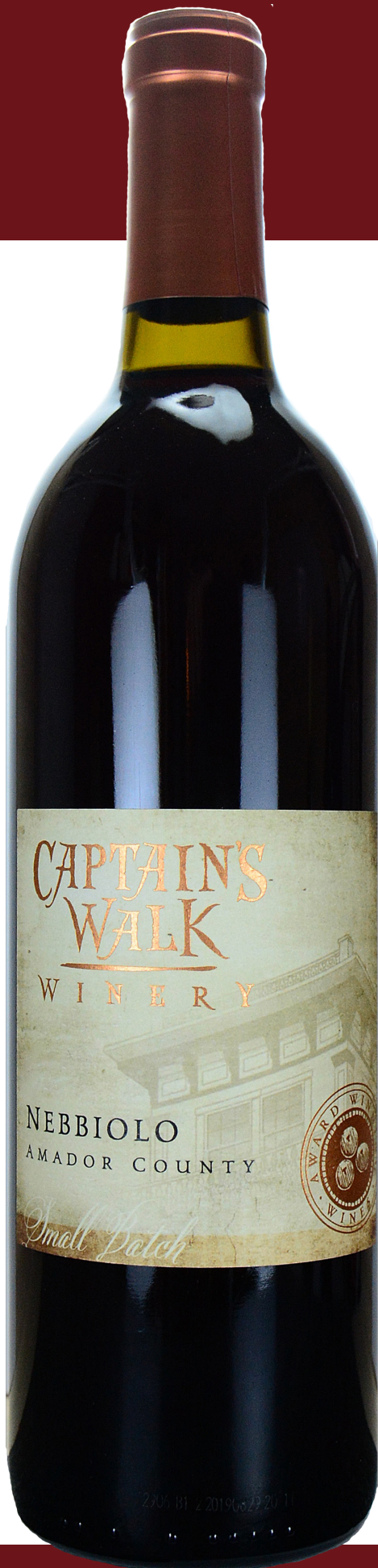


Nebbiaola



DESCRIPTION:

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

PRODUCTION METHOD:

Hand-picked grapes are destemmed and crushed, then undergo a cold soak to aid in color extraction. After 3-5 days of cold soak, the crushed grapes are warmed and yeast is added. After 10-14 days of primary fermentation, malo-lactic yeast is added and the wine is pressed off the skins and allowed to settle. The wine is then aged in French Hybrid 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.

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. Nebbiolo derives from the word nebbia; which means "fog" in Italian.

Serving Temperature: 64° F

Cellar Life: 2-5 years

Appellation: Amador, CA

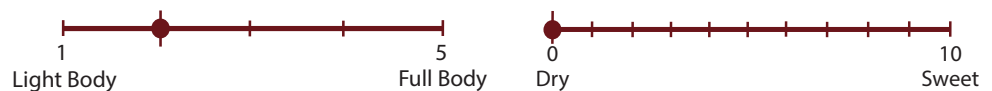
Residual Sweetness: 0.0%

Alc. By Volume: 13.6%

Product UPC: 728284010279



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OUR MISSION:

To create an innovative and diverse wine experience.

