

# LODALI

DAL 1939



## Nebbiolo d'Alba DOC 2021

<b>Grapes:</b>	100% Nebbiolo
<b>Region:</b>	Piedmont
<b>Vineyard Location:</b>	Pocapaglia
<b>Exposure:</b>	Southeast, South
<b>Altitude:</b>	919-1,050 feet (280-320 meters) above sea level
<b>Soil:</b>	Medium texture, sandy soil
<b>Vine Training:</b>	Guyot
<b>Vine Age:</b>	15-25 years old
<b>Vine Density:</b>	4,500 vines per ha
<b>Vine Yield:</b>	8,000 kg per ha
<b>Time of Harvest:</b>	Mid to late September
<b>Total Production:</b>	19,500 bottles
<b>Vinification Process:</b>	The hand-picked grapes are gently pressed, destemmed fermented in concrete tanks at a controlled temperature for about 15 days.
<b>Aging Process:</b>	The wine ages two nine months in concrete and two months in bottle.
<b>ABV</b>	14.0%
<b>Dry Extract:</b>	25,3 g/l
<b>Total Acidity:</b>	5.37 g/l
<b>Volatile Acidity:</b>	0.41 g/l
<b>Residual Sugar:</b>	0.23 g/l
<b>pH:</b>	3.35
<b>Yeast:</b>	Cultivated
<b>Winemaker:</b>	Walter Lodali/ Umberto Cagnasso
<b>Tasting Notes:</b>	Ruby red with garnet reflections. Fine and persistent fragrance with delicate floral notes. Full and round, long and harmonious on the palate.
<b>Cellaring:</b>	5-10 years
<b>Closure:</b>	Diam
<b>Food/Menu Pairing:</b>	Pasta, chicken and white meat.