



TENUTE
FALADAS

NANNIEDDU
NEBBIOLO LIMITED EDITION
COLLI DEL LIMBARA
I.G.T.

Classification: *Nebbiolo red typical geographical indication*

Production area: *vineyards in the territory of Luras-Calangianus with production of 50 qL/ Ha and espalier vines 2-3 bunches per vine*

Production technique: *vinification in classic red, which lasts for over 20 days in contact with the marc to enter all its polyphenol potential*

Grapes: *Nebbiolo 100%*

Color: *red with garnet shades*

Perfume: *sweet rose, ripe blackberry and plum*

Taste: *warm and harmonious with complex hints of red fruit and vanilla shades - warm vigorous with a full flavor, with hints of blackberry and plum jam*

Alcohol content: *14,00 % vol.*

Total acidity: *6,00*

Gastronomic combinations and service: *roast meat, medium-long aged cheeses -serve on 18°c*

Ripening at the producer: *from 18 months*

Aging: *Endures a 10-12 year aging well*



100% SENSORY SECURED CORK