

Cascina Vengore - Belgardo | Terre Alfieri DOCG Nebbiolo | BIO Italy (PIEMONTE) – 2021

Domain

Cascina Vengore

The domain is located in Northwest Italy, Piemonte, between Asti and Alba. It covers 26 hectares, including 16 hectares of vineyards. The 3 brothers Daniele, Alessio and Luca work the land tirelessly, always respecting biodiversity and following the natural rhythms of time and the seasons. They make the most of all that nature offers them: from the natural water sources that seep into mineral-rich rocks and the woods that offer rest to birds to the bunches of ripe grapes, ready to be transformed into elegant and exquisite wines.

Vinification

Fermentation for 8-10 days in temperature-controlled vats at 28°C, with "submerged cap" for 15 days and malolactic fermentation at 20°C. Ageing in 2,5-hl Slavonian oak barrels.

Taste

Garnet red in colour with spicy aromas that bring to mind liquorice, cinnamon and vanilla. Elegant, persistent and well balanced on the palate.

Food pairing

Meat - aged beef | Risotto with mushrooms | Ravioli - with mushrooms and truffle | Pasta - with truffle | Cheese - aged

General information

Type: Red wine

Grape varieties: Nebbiolo (100%)

Viticulture: Organic

Storage (years): + 7-10

Serving temperature: 16-18 °C

Taste profile: Complex with firm tannins

