

NINO NEGRI CA'BRIONE BIANCO ALPI RETICHE IGT 2017



Wine Introduction

The grapes for this white wine were first harvested in 1986 in the vineyards of the Fracia cru in the municipalities of Teglio and Chiuro and the Tresivio basin.

Tasting Notes

Ca' Brione 2017 has a lemon yellow hue, accompanied by a full, intense nose with notes of elderflower and peaches that blend nicely with the toasty and yeasty hints derived from its time ageing in barrique. The elegant and fresh palate is well balanced, with an attractive, creamy, fruit-washed finish. It is highly cellarable and will improve with time.

Winemaker Vinification Notes

The grapes were fermented off the skins after a very gentle pressing. The white grapes were fermented naturally at a temperature of 18-19°C in French oak casks, half new and half twice-used, while the Nebbiolo-Chiavennasca was fermented at a controlled temperature in special fermentation vessels.

The white grapes were left in barriques with bâtonnage every seven days, while the Nebbiolo-Chiavennasca was placed in stainless steel. All the grapes were fermented and aged separately before blending in mid-May.

Wine Information

Country:	Italy
Region:	Lombardy
Winemaker:	Danilo Drocco
Grape:	Chardonnay, Sauvignon Blanc, Incrocio Manzoni, Nebbiolo-Chiavennasca
Alcohol:	13.0%
Total Acidity:	5.70g/L
pH:	3.33
Closure:	Cork
Bottle Size:	75cl
Case Size:	6 Bottles per pack