

Grape varieties

100% Nibio ("father" of Dolcetto)

Origin

Italy, Piedmont, Alessandria, Novi Ligure - Alessandria

Soil

clay-calcareous

VinificationTotal de-stemming, maceration of 40 days, alcoholic
fermentation with native yeasts in oak fudres**Ageing**

7-8 months in wooden barrels, plus 7-8 in fudres

Characteristics

Red, Natural, Still, Intense and structured

Properties

Alcohol: 13 %, SO2: 13, Residual sugar: <2 g/l

Also appears in:

Price: 20 - 50€

**BELLOTTI NIBIÔ**CASCINA DEGLI ULIVI, Novi Ligure -
Alessandria

2016 27606 75 CL

2007 27606 75 CL

NATURAL