



Deltetto, Canale (Piedmont)

## Nebbiolo d'Alba DOC

|                  |               |
|------------------|---------------|
| <b>Vintage</b>   | 2024          |
| <b>Winemaker</b> | Deltetto      |
| <b>Region</b>    | Piedmont      |
| <b>Alcohol</b>   | 14% vol.      |
| <b>Grapes</b>    | 100% Nebbiolo |

### Winemaking

Traditional fermentation is carried out over 7 days at 28 °C in stainless steel tanks. Subsequent maturing in oak barrels, followed by a number of months of maturing in the maturing.

### Our tasting note

This fruity Nebbiolo glows with an intensive garnet-red colour and influences. Fantastic aromas from red berries, herbs as well as dried roses. It titillates the palate with its soft and tangy tannins as well as a light note of liquorice. An elegant finish, rich in finesse.

### Deltetto

The friendly and modest Antonio Deltetto took over the family business in 1977 and transformed the former trading cellar into a pure self-pressing operation. The winery now spans over 21 hectares of vineyards. The main focus is on the white superstar Arneis, but the Deltettos also show healthy ambition and great skill in red wines. Today, the children Carlo, Cristina, and Claudia continue the family tradition - in harmony with nature, as their grandfather Carlo (affectionately called "Carlin") taught them.



### Suitable with

