



**fratelli  
alessandria**  
DAL 1830

# Langhe Nebbiolo “Prinsiòt” doc

**Municipality:** Verduno

**Grape variety:** Nebbiolo

**Vineyards, Exposure and Altitude:** Neirane (West, 330-400 meters), Pisapola (South/East, 280-350 meters) e Sotto Orti (West, 270-310 meters)

**Average age of vines:** around 10 years

**Total area:** about 1 hectare

**Soil:** limestone and silty

**Harvest period and method:** in the first half of October, by hand

**Vine training and Density of plants:** Guyot; 4,500 vines per hectare

**Fermentation and Maceration:** in stainless steel tanks at constant temperature of 26-27 °C (79 – 81 °F) for 7-9 days

**Ageing and Fining:** 6-8 months in French or Slavonian oak casks (20-40 Hl.), 2 months in stainless steel tanks and 2-3 months in bottle

**Bottling period:** at the beginning of the second year after the harvest

**Longevity:** 4-6 years

**First year of production:** 1964



Fratelli Alessandria - Via Beato Valfrè, 59 12060 Verduno (CN) - T | F +39 0172 470113 - info@fratellialessandria.it

[www.fratellialessadria.it](http://www.fratellialessadria.it)