



Villadoria
SERRALUNGA D'ALBA

NEBBIOLO D'ALBA D.O.C. *Temprà*

Nebbiolo makes wines with a unique mettle, and the mark of the Piedmontese *tradition* of the Lanzavecchia family is easily recognisable in this wine. The *Temprà*, 'tempered' in Piedmontese, represents the strength of tradition for Villadoria, a strength that, like metal, resists all change over time. Thus all the characteristics of yesteryear Nebbiolo are visible in this wine: freshness but also structure and body, proof that our land is capable of great no-frills wines too. "A glass of it is as reassuring as returning home after a long journey" (cit.).



GRAPE VARIETY

Nebbiolo

PRODUCTION ZONE AND CHARACTERISTICS

The grapes come from carefully selected Langhe and Roero vineyards. The area comprises highly diverse territories and different soils, ranging from Alba limestone marls to the sandy soils of the Roero hills. The winemaker's expert hands select the best-suited vineyards for sparse bunches of small grapes, perfect for making this fine wine. Yields are around 60 hectolitres per hectare and training systems range from Guyot to spurred cordon.

WINEMAKING

The grapes are destemmed and then crushed very gently. Alcoholic fermentation takes place in controlled temperature stainless steel tanks. The time on the skins varies from 10 to 15 days, depending on vintage. Malolactic fermentation occurs after racking off.

AGEING

The wine is aged for around 1 year, of which a variable period in barrels to temper its considerable tannins from the variety.

TASTING CHARACTERISTICS

Ruby red in colour with garnet highlights, the wine's nose is ethereal, pleasant and intense, with violets, roses, raspberries and cherries in alcohol aromas. On the palate it is dry, full-bodied, velvety and well balanced. Very traditional wine, it can be laid down for 3-5 years.

FOOD PAIRINGS

Its good structure makes it ideal with meat-based dishes and cheeses, including medium aged ones.

SERVING TEMPERATURE

18-20 C°.

ALCOHOL BY VOLUME

13 - 13.5% vol. depending on vintage