

AZIENDA AGRICOLA RABAJA'

BRUNO ROCCA



Nebbiolo

"Fralù" DOC

Nebbiolo 100%, coming from young vines (6-7 years old).

Production: 40hl/ettaro.

Vinification: short maceration with fermentation in steel at a temperature of 26-28° C in order to preserve the smells of flowers and fresh fruit, for 7-10 days.

Maturation: 8-12 months in French oak barrique.

Color: bright ruby red with garnet red reflections.

Nose: very wide and intense scent of fruit (raspberry, sour cherry).

Flavour: harmonic, pleasant and well balanced with an aftertaste of typical tannins, witnessing ripe fruit.