Alè Alè
Langhe DOC
Nebbiolo
Fratelli Aimasso X Selections GAMA



General Information

- **Type of Wine:** Red wine
- **Origin:** Diano D'Alba, Piedmont, Italy (~400M above sea level)
- **Classification:** DOC (Denominazione di Origine Controllata)
- **Grape Variety:** 100% Nebbiolo
- **Alcohol Content:** 13.5% Vol.

Vineyard & Production

- **Soil Composition:** Diano Sandstones. Sandy layers originating from underwater landslides, rich in sand low in clay and less calcareous than the rest of the region
- **Training & Pruning:** Vertical Trellis & Guyot
- **Vineyard Age:** 10-25 years
- **Yield:** ~9 Tons per hectare
- **Production Method:** Hand-Harvested grapes, de-stemmed and gently crushed, followed by fermentation in cement tanks. After Malolactic fermentation is completed the wine is aged for 6-8 months in tank then bottled. Light clarification with bentonite and gentle filtration.
- **Allergens:** Contains sulphites

Organoleptic Profile

- **Appearance:** Translucent ruby-red, tending towards garnet
- **Tasting Notes:** Bright cherry, roses, menthol. Smooth grippy tannins, with a long finale.
- **Aging Potential:** 10-15 Years

Service & Pairing Recommendations

- **Serving Temperature:** 15°C – 17°C
- **Food Pairings:** Wild game, mushroom risotto, Tajarin al ragu, roasted and grilled meats