




Description of this quality wine:

 Deep and intense ruby red, the color shows remarkable concentration and brightness, revealing both power and vitality.

 Ripe red and dark fruit such as black cherry, raspberry, and wild strawberry. Floral notes of rose and violet remain vibrant, while ageing in large barrels adds layers of sweet spice, tobacco, and a delicate balsamic nuance.

 Generous yet precise, with rich red fruit, polished tannins, and vibrant freshness. The finish is long, savoury, and beautifully balanced.

Name : Podèj dla Tèra (= Strength of the Earth)

Appellation : Monferrato DOC Nebbiolo

Grapes : Nebbiolo

Winemaking process: Harvested by hand and after a quality selection, temperature controlled alcoholic fermentation with 3 weeks skin maceration, the wine is aged for 24 months in large wooden barrels and 6 months in the bottle.

Wine and dine: This wine pairs beautifully with grilled red meats, truffle dishes, and mature hard cheeses.

Terroir : Calcareous clay lime

Yield : maximum 63 hl per ha (but depending on the climatic conditions this can be a lot less annually)

Bottle : Borgonotta nuovo 75 cl

Cork : Nomacorc – riserva – cork for long preservation – the wine can never be corked

Preservation : 10 to 15 years

ABV : 14 %

Serving temperature : 17/18° C

