



Azienda Agricola Camparo

Nebbiolo D'Alba

Elegant wine which is well-structured and at the same time fine and delicate. Pale red, with clear-cut aroma of violets, roses and red berries, as well as overtones of the wood it is aged in. It's strong, yet refined character is brought out on the palate, with unobtrusive tannins and an almost sweet finish.

Nebbiolo 100%

Organic, Vegan

Appellation

Nebbiolo d'Alba DOC

Vineyard

The position of the vineyards with their south-east and south-west aspect and the clay-calcareous and calcareous-siliceous soils with marl of Diano provide excellent conditions for the growing of long-lasting organic wines with great structure. Vineyard elevations of 250 meters above sea level and average vine age is between 20 to 40 years.

Vinification

Harvested by hand in boxes in October. The grapes are pressed and transferred into temperature-controlled stainless steel tanks. Traditional fermentation with daily pumping of the must over the cap for at least 20/30 days, following which the wine is drawn off into casks of French oak holding 25 hl and/or second/third-fill French oak barriques. The Nebbiolo d'Alba stays here for 12/18 months before being bottled in Bordeaux bottles with natural corks. Cellared for a further 6 months in the bottle prior to release.

Pairing

A perfect match for soups, first courses, red and white meats, medium-mature cheeses.



Camparo has been dedicated to wine-growing for three generations, and they do it with passion, following a production philosophy that has always been founded on the values of natural management of the soil and the uncompromising wholesomeness of the winemaking process. In the year 2000 Mauro harnessed these intrinsic values by taking the major step of obtaining "organic farming" certification and becoming one of the first in the Langhe to opt for this production philosophy.

The secret of the success of this family business lies today in continuing to draw on tradition, whilst always looking to the future and being ready to engage openly with the challenges of our times.