



Lice

Nebbiolo d'Alba DOC 75 CL
2016

Who is Lice

In the Hills

ZONE

Castellinaldo d'Alba

SOIL

Limestone clay soil with sand presence

GRAPES

100% Nebbiolo grapes

HARVEST

2016

YIELD

8 - 9 t/ha

In the Wine cellar

WINEMAKING

In traditional red with special ferments that guarantee the right skin-must contact for an adequate extraction of the color

RIPENING

Beginning - mid October

WINE ACIDITY

5 - 5,5 g/l

ALCOHOLIC STRENGTH

15% vol

REDUCING SUGAR

1,5 - 2,5 g/l

In the Glass

APPEARANCE

Garnet red with variable intensity in relation to the year

SENSE

Complex, elegant perfume with evident notes of blueberry licorice and spices

PALATE

It is silky, warm with sweet tannins that ennoble the rich drink. Emanates sensations that evolve continuously passing from ripe fruit to vanilla

TEMPERATURE OF SERVICE

18-20 degrees



ACCOMPANIMENTS

The harmony of Lice accompanies the whole meal, but it is best expressed when combined with rich and tasty dishes. Excellent pairing also with soft and delicate blue cheeses.



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