SIRE Nebbiolo Langhe DOC 2012

WINE DESCRIPTION
Nebbiolo, one of the most sought after grape varieties in the world, holds sovereignty in the vine-growing areas of Alba. The name, Sire, signifying a great ruler or king, is a tribute to the noble qualities this Nebbiolo has to offer. Monchiero Carbone works vigorously to harvest the Nebbiolo grapes grown on the rolling hills of the Langhe; the estate strives to cultivate grapes with faultless fragrance and structure in order to produce a wine capable of expressing the notable characteristics of this great variety. Sire is a testament to the power behind this regal rendition of a classic Piedmontese wine. From younger vines on the southwestern hillsides of the vineyards in Canale, these Nebbiolo grapes are fermented following the classic Piedmontese 15-day maceration period. This wine is noted for its all-around finesse, merging varietal aromas of black raspberry and roses with undertones of nutmeg. Best paired with pasta dishes and meat sauces, it is an approachable and versatile Nebbiolo wine.

TASTING NOTES
Ruby-red in color with purple reflections, it is noted for its all-around finesse, merging varietal aromas of black raspberry and roses with a hint of nutmeg. Medium in body, it features good acidity and moderate tannins which are matched by a vibrant and harmonious finish.

FOOD PAIRING
Best paired with pasta dishes and meat sauces, it is an approachable and versatile Nebbiolo wine.

VINEYARD & PRODUCTION INFO
Production area/appellation: Langhe DOC
Vineyard size: 6 acres
Soil composition: Calcareous Clay-Loam
Training method: Guyot
Elevation: 660-1,155 feet
Vines/acre: 1,800
Yield/acre: 3.2 tons
Exposure: Southern
Harvest time: October
First vintage of this wine: 1995
Bottles produced of this wine: 35,000

WINEMAKING & AGING
Varietal composition: 100% Nebbiolo
Fermentation container: Stainless steel tanks
Length of alcoholic fermentation: 10 days
Fermentation temperature: 82 °F
Maceration technique: Pumpovers
Length of maceration: 10 days
Malolactic fermentation: Yes
Type of aging container: Barriques and Stainless steel tanks
Size of aging container: 225 L and 150 HL
Type of oak: French
Length of aging before bottling: 9 months
Length of bottle aging: 3 months

ANALYTICAL DATA
Alcohol: 13.5 %
ph level: 3.7
Residual sugar: 2.0 g/L
Acidity: 5.3 g/L
Dry extract: 22.0 g/L