
IMPERO

WINE DISTRIBUTORS

NEBBIOLO D'ALBA 'LAURÈ'

BONFANTE & CHARLIE,
NEBBIOLO D'ALBA 'LAURÈ' D.O.C



APPELLATION

Piedmont, Italy

VARIETAL COMPOSITION

Nebbiolo 100%

ALCOHOL CONTENT

13%

WINEMAKING

The Nebbiolo takes its name from the fog (nebbia) that usually appears during the harvest season. In fact this is the last grape harvested in late October and early November. The soil is mostly calcareous with natural low production per hectare. Oak barrel ageing.

TASTING NOTES

Deep ruby red colour.

Soft and delicate with hints of raspberry.

Dry but full-bodied. Nebbiolo wines are distinguished by their strong tannins, high acidity and distinctive scent - often described as "tar and roses". Aromas of rose and anise, always seem to shine through.

FOOD PAIRING

Beef tenderloin, ribeye steak or prime rib, roast turkey or game hen, pork sausage, braised duck or pork shank, ragù, prosciutto. Béchamel Sauce and cheeses such as Parmigiano Reggiano, Burrata, greek Feta, Manchego, Pecorino, soft triple-cream cow's and washed-rind cheeses. Rich spiced food and roast vegetables.



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