
IMPERO

WINE DISTRIBUTORS



Laure DOC

Bonfante & Chiarle – Nebbiolo d'Alba Laure DOC

APPELLATION

Piedmont

VARIETAL COMPOSITION

Nebbiolo

ALCOHOL CONTENT

13% Alc. By Vol

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.



FOLLOW ME TO ITALY

www.imperowinedistributors.com

In exclusivity only for Impero Wine Distributors

Available in South Florida - Miami - Palm Beach - Orlando SC-NC-VA-WV-MD-ME-MA-TX-OH-CA