

**LOCATION:**

Italy > Piedmont
> La Morra > Capalot area

VARIETY:

100% Nebbiolo

WINEMAKER:

Gianluca Roggero manages the cellar, his brother Davide for vineyard management, sister Tiziana for business operations.

**SCIENCE**

ABV: 14.5%

SUGARS: 1.91 g/l

TOTAL SO₂: 98 ppm

TOTAL ACIDITY: 4.98 g/l

“Ad Majora” Nebbiolo Langhe DOC

EXPERIENCE

NAME: “Ad Majora” from the Latin meaning that it will improve more and more. From the La Morra Municipality.

CHARACTER: Ripe but balanced with a purity of fruit, with wild boysenberry, cherry, and red plum. A medium-bodied wine with the right combination of tannin and approachable fruit. An elegant expression of Nebbiolo.

ENJOY WITH: A versatile wine, for first, second, or third courses. Great with most dishes, like Tagliatelle al ragù, risotto with wild mushroom, medium aged cheese, savory pies, red meats, burgers, or wild game.

BEST RESULTS: It may be enjoyed young, and up to 8 years. Recommended temperature 58-62° F, serve in a Burgundy glass or Nebbiolo glass.

EXPRESSION

FERMENTATION & EXTRACTION: Manual harvest, gentle destemming and crushing of the grapes, with a cold static maceration for 1 day to encourage the natural enzymes. Fermentation with a local yeast for 3-4 weeks at 75° F with frequent punch-downs of the cap to increase oxygenation, prevent reduction, and enhance lively aromatics.

ELEVAGE: Aged in old French tonneau (500-700 L) for 8 months before bottling with at least 6 months in bottle before release.

FINING & FILTERING: Delicate fining and filtering is done without animal products, vegan.

SULFUR: Reasonable amounts are only added after fermentation and before bottling to stabilize the wine.

SOURCE

FARMING: No pesticides or herbicides. Low-impact agriculture with grass and native vegetation growing in the rows. No intention for organic certification but with a focus on cultivation of insects and natural flora to strengthen the ecosystem for a sustainable model. All water used in the vineyards for organic sprays is collected from the rain, and they keep bees for biodiversity.

LAND: Sourced from within the Capalot MGA in La Morra on a steep eastern exposure at 1150-1300 feet in elevation. Ancient fossils found in the soil demonstrate the marine sedimentary origins, formed by Sant’Agata Marl, limestone-clay interspersed with layers of sandstone. The sunny exposure and diurnal shift guarantee generous aromatics.

VINE: A total of 2 hectares from different parcels planted between 1980, and the most recent in 2019. Manual leaf removal and grape thinning is carried out in the summer for higher quality.

HARVEST AND PRODUCTION: Hand-harvested fruit produces about 1,000 cases depending on the vintage.

