

PEDEMONTIS

# RUVAJ

Nebbiolo d'Alba d.o.c.  
2020 (first harvest)

The grape variety Nebbiolo is a Piedmontese autochthon variety. In the I century AD. Pliny the Elder praised the qualities of this grape variety. The first clear passage about the name Nebbiolo dates back to 1268, while the first passage about its cultivation in Roero dates back to 1303. This variety is famous for long aging wines like Barolo, Barbaresco and Ghemme. An elegant and fruity feature distinguishes the Alba-d.o.c. The name Ruvaj stays for the bush in the company woodlands.



## VINTAGE PROFILE

Vintage season rather warm and dry, ideal for the bouquet development of this red berry grape; the thunderstorms at the end of the summer didn't alter the balance of this late ripening grape variety, thanks also to the great weather of the second half of September. The drop in traffic due to the Covid lockdown provided an additional benefit, seeing the vineyards in great shape at the time of harvesting.



## VINEYARD

0.80 hectares at 270 m above sea level, excellent South East exposure.



## HARVEST

The harvest, in small containers, is done by hand.



## VINIFICATION

In steel tanks after destemming with native yeasts.



## FINING

Alcoholic fermentation for 4 weeks in steel tanks under controlled temperature, then malolactic fermentation in steel for 2 weeks. Further maturation in tonneau for 11 months.



## ALCOHOL CONTENTS

14%.



## NUMBER OF BOTTLES PRODUCED

4,390 in 750 ml. bottles.



## ORGANOLEPTIC FEATURES

Clear garnet colour. Fruity and typical bouquet with hints of raspberry, geranium and wild strawberry and spicy hints of cinnamon and vanilla. Velvety and harmonious in mouth.



## PAIRINGS

Tasty fish dishes (like anchovies in green sauce or spicy fish soups), pasta with ragout sauce, truffle dishes, roasted and grilled meats, cheeses. Serve at 16-18° C.



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