



*Symbol of those who begin the journey.  
Who believed first in the magic  
of the land: our grand-grandfather Minot.  
**Genesi** and careful guardian.*

## NEBBIOLO D'ALBA DOC MINOT

Violet red and shiny amaranth,  
its beginning in the palate  
is smooth, when proud  
and direct tells in a whisper  
of violet, fresh chamomile and  
menthol influences, ripped  
currant and medlar's skin.  
With the same elegance it  
envelops your mouth  
in a silky, graceful, soft way  
to leave vanilla memories  
on the aftertaste.

**Variety:** 100% Nebbiolo

**Vineyards:** Monforte d'Alba,  
vineyards of the 1980s,  
300/330 m. a.s.l.  
east exposition,  
4500/5000 plants/ha

**Soil composition:** clay, with  
blue marl.

**Vinification:** fermentation  
with the skins for 10/12 days  
in steel vats with controlled  
temperature between 24/28°C

Spontaneous malolactic  
fermentation

**Refinement:** in French oak  
(225 L) for 12 months.