



## Nebbiolo Reserve



### AREA

Barboursville,  
Virginia Appellation



### GRAPES

100% Nebbiolo



### ALCOHOL LEVEL

13% vol.



### BOTTLE SIZE

750 ml.

### TYPE OF SOIL

On a parcel facing west and located on our highest point at 300 meters, the vines grow in a low vigor well drained Davidson clay loam soil formed from weathered greenstone, the subsoil is a slightly acidic dark red permeable clay.

### TRAINING METHOD

Double Guyot (cane pruned)

### PLANT DENSITY

4.166 per hectare (1,686/acre)

### YIELD

83 quintals per hectare (3.8 tons/acre)

### VINIFICATION AND AGEING

Grapes are crushed destemmed and cold soaked at 12 Celsius for 2-3 days then fermented between 27 and 30 Celsius for 6-10 days, followed by a post maceration for up to 15 days. Malolactic fermentation occurs in stainless steel, then the wine is transferred to 40% new 60% used Allier French oak barrels for 12 months. A further 6 months in stainless steel and 6-12 months in bottle is allowed before release.