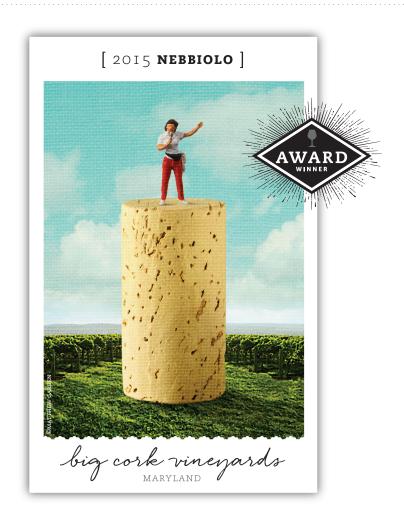
## BIG tech sheet



## [ 2015 **NEBBIOLO** ]

**OVERVIEW** 

VARIETAL 100% NEBBIOLO

VINEYARDS 100% ESTATE

HARVEST DATE OCTOBER 8, 2015

**ELEVATION 750 FEET** 

SOIL CATOCTIN/MYERSVILLE SHALE LOAM

VINE TRAINING VERTICAL SHOOT POSITIONING, CANE PRUNED

AGING 18 MONTHS IN NEW AND NEUTRAL FRENCH AND AMERICAN OAK

ALCOHOL 13.9%

**CASE PRODUCTION 147** 

**BOTTLE PRICE \$42** 

AWARDS GOLD MEDAL, MARYLAND'S COMPTROLLER'S CUP

## **TASTING NOTES**

AROMA DARK RED FRUIT, LEATHER, TOBACCO, LICORICE AND EARTHY SPICES

PALATE MEDIUM-BODIED WITH A BALANCE OF TANNINS AND ACIDITY

## VINTAGE IN REVIEW

2015 provided ample moisture in the spring, getting the vines off to an early start. The weather turned warm and dry with bright sunshine for the remainder of the season, which frequently happens here in the mid-Atlantic. Beginning in September and into October, the days remained warm and nights turned cool, creating great balance as the fruit finished ripening. All fruit was hand-picked and chilled overnight, before being carefully hand-sorted and crushed.