

VINEYARD STATS

Zone: Priocca

Grape: Nebbiolo

Soil: Tufi, Clay, Sandy

Altitude: 1025 feet

Exposure: North West

Vineyard Acreage: 8.6 acres

WINEMAKING STATS

Alcohol: 14.5%

Production: 1000 cases

Fermentation Vessel:
Stainless Steel

Aging Method: Old Slavonian
Oak

Aging Time: 18 months

Bottle Aging: 6 months

Hilberg Nebio

Vinification & Aging:

Maceration takes places, spontaneous fermentation occurs in stainless steel tanks. Wine is aged in large Slavonian oak for 18 months. Bottled then released.

Description:

Full bodied red wine, aromas of red berries and roses, round on the palate with bright fruit and strong tannins.

Food Pairing:

Cheese. Veal, meatballs

History:

Hilberg Winemaking Philosophy:

"BIO-ERGO-DINAMICA" (life, labor, balanced energy)

"Nature works for all living things, mankind intervenes with its labor. Man's labor should not be an act of destruction, but an act of balance with all the energies of the universe, with respect for nature itself and the vital rhythms that energize all things. From nature, everything flows and it is in this dynamic flow that mankind can find balance, harmony and peace within themselves and the universe."

Michele Pasquero's great grandfather of the Hilberg-Pasquero Winery has been making wine since 1915. Today, he is one of the industry's current stars. His interest in biodynamic farming and expert use of the estate's varied soil types have produced some of the best wines to come from Piedmont in recent years. Miclo, as he's called, is not only a pioneer farmer, but a teacher as well. After meeting him and his wife Annet, Vignaioli Selection picked them as a winery for its portfolio back in 1998.



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