

"La Passeggiata" Albugnano Doc Superiore 549 - Vintage 2021

Grape variety: Nebbiolo

Vineyard: Nevissano, 300 m altitude,
south-southeast orientation, young vines,
'guyot' pruning

Vinification: hand-picked grapes in
October, maceration in stainless steel for
20 days, ageing in French oak barrels
(25% new) for 18 months and 10 months
in bottle

Colour: garnet red

Aroma: raspberry, pomegranate, rose,
violet and carnation flowers

Recommended pairings: Stuffed pasta,
truffle, tuna, meat and especially stewed
meat

Characteristics: Certified organic as of the
2025 harvest; vineyard in transformation
since 2018.



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