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Full bottle 1,431 g. Certified organic (Ecocert). Estate-grown Nebbiolo from vineyards in the village of Villareggia. Luca's vineyards are planted with an old local clone of Nebbiolo, called Picotener, which he is trying to preserve. Simonit & Sirch pruning methods throughout his vineyards. Destemmed and fermented at controlled temperature between 12 and 14 °C. Malolactic fermentation is conducted in the same fermentor as alcoholic fermentation at controlled temperature. Seven months in 7.5 hl amphora and three months in 25- and 50-hl wooden oak barrels followed by 12 months in bottle. The wines are produced in a modern, low-environmental-impact winery. 4,450 bottles produced. The fruit in the Maura Nen tastes riper than the fruit in La Vila. Acidity is still high and the tannins still have plenty of whip in them. But there is a wild-strawberry sweetness and even the redcurrant sharpness has more juice. Sour cherries. Bright, lithe, trim. Full of supple, crackling energy. (TC)

Producer	Luca Leggero
Cuvée	Maura Nen
Grape variety	<u>Nebbiolo</u>
Appellation	Canavese
Region	<u>Piemonte</u>
Country	<u>Italy</u>
Colour	Red
Alcohol	14%
Score	16.5 +
When to drink	2025
	-
	2030

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Reviewer	<u>Tamlyn Currin</u>