

Cascina Ebreo

Torbido

2016

Tech Specs

Type:	Red Still Wine
Ingredients:	100% Nebbiolo
Region/Subregion:	Italy, Piedmont, Cuneo, Monforte d'Alba, Ravera Vineyard
Organic?	Yes
Vegan?	Yes
Biodynamic?	Yes
Sustainable?	Yes
ABV:	14.5%
Sizes Available:	750ml

A closer look...

Total Production:	900 bottles every 5 and 6 years
Vineyard:	Vineyard hectares: 0.2 ha, Dogliani - Ravera (Bricco del Gallo). The elevation is 380 meters. East (Nebbiolo) orientation.
Soil:	Sant'Agata Marl (a limestone-sand-silt mixture).
Age of Vines:	2016
Vineyard Size:	0.2 ha
Farming Methods:	Trellising: Single Guyot. Density: 4,500 plants per hectares, manual harvest, organic farming
Fermentation Methods:	The vinification is spontaneous thanks to the use of indigenous yeasts, it takes place in steel with 50 days of maceration on the skins.
Winemaker:	Peter Weimer and Cascina Ebreo team.
Elevage:	Aging for 4 years in used tonneaux and a further two years in the bottle.
Fining/Filtration:	No

All about this bottle

Torbido is created from fruit grown on the estate and hand gathered in the Ravera vineyard. Cascina Ebreo's Torbido, which is only produced in exceptional vintages, is a wine that has made history, both for its excellence and for its counter-tendency to boast of lofty titles. Peter Weimer created it distinctive and one-of-a-kind; this is the new Matteo. Torbido was the word used by Peter as the manner the DOCG classified and regulated the wine from being labeled as Barolo. It is crafted from the purest, most prestigious local grapes from a prominent MGA named Ravera. Elusive and austere, it does not disguise its own personality and is not afraid of being judged. Few bottles are manufactured for a wine that does not wish to brag about the grapes from which it is made and is already out of stock as soon as it is released!

