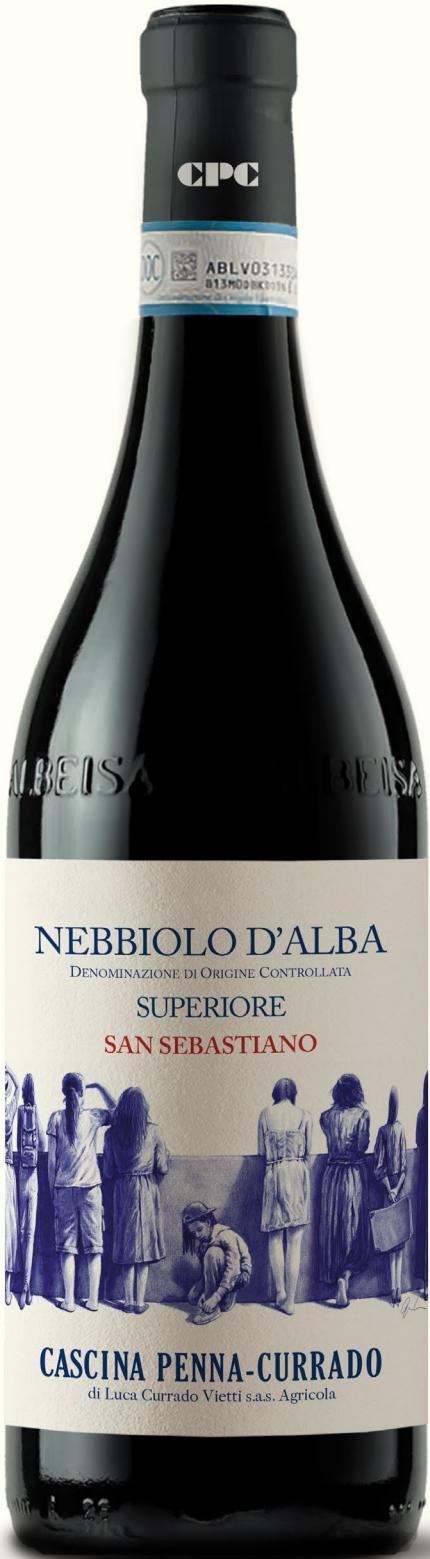


CASCINA PENNA-CURRADO

Nebbiolo d'Alba DOC Superiore San Sebastiano Denominazione di origine controllata e garantita



VINTAGE: 2024



Nebbiolo
100%

VINEYARD: San Sebastiano, Monforte d'Alba. The grapes come from vines around 65 years old. The vineyards are wrapped around a chapel dedicated to Saint Sebastian, covering the southern, eastern and western slopes in a wonderful little hamlet.

WINEMAKING TECHNIQUE: Thanks to the altitude and cool breezes in this area of San Sebastiano near Monforte d'Alba, the Nebbiolo grapes ripen slowly and gradually until late in the season, ideally paving the way for the development of rich aromas and fine tannins. Nebbiolo thrives in vineyards with substantial temperature variations and cooler nights, so it reaches outstanding phenolic ripeness here. Due to the cool, well-ventilated conditions in 2024, grape quality and health were well above the seasonal average. Eight days passed before the onset of natural fermentation with indigenous yeasts. 15 days of simple, traditional and non-invasive alcoholic fermentation were followed by 14 days of post-fermentation cap maceration. The 12-month ageing period began in 1000-litre Garbellotto casks and continued in large traditional barrels, ahead of bottling in spring 2026.

DESCRIPTION: The wine is a deep garnet red colour. The nose reveals aromas of red fruits such as raspberries, cherries and wild strawberries, with extremely airy notes of roses and violets emerging at the end. The palate is more lifted and refined than the previous vintage, presenting crunchy red fruit notes and hints of citrus. Silky smooth, enveloping tannins are fused with vibrant acidity, striking the perfect balance that is the hallmark of the 2024 vintage and leading to a long, delightful finish.