



PAITIN



Starda is a name of an ancient family of notary, after them was named a house and a small street that runs along the bottom of Serraboella. The soil of the bottom of Serraboella, more sandy and fresher gives gentle nebbiolo but preserving their superior class. From some years in the Starda the nebbiolo is not only from Serraboella but from the sandier part of Ca veja too, another famous plot we own in Alba.

FIRST VINTAGE: We can date back our first bottle of Langhe Nebbiolo to 1893, when we produced our first Barbaresco. The name of Starda was instead used for the first time on a label in 2013 to be distinguished from the one of the Ca Veja.

GRAPE: 100% Nebbiolo

SOIL: We used the nebbiolo from the lower elevation and sandier soil. They are always soil Marly limestone belonging to the Marne di Sant'Agata fossili sabbiose in the case of Serraboella and Arenarie di Diano for what concerns Ca Veja.

EXPOSURE and ALTITUDE: South-West in Serraboella at 250-270 masl, East in Ca Veja at 280-320 masl.

TRAINING: Guyot, Planted in 1980.

VITICULTURE: Organic with the sole use of sulphur and copper natural compound, manual or mechanic mowing to avoid herbicides, harvest is exclusively manual.

VINIFICATION: Nebbiolo is all vinified with the same philosophy: subject to pressing and destemming then he ferments and macerate from 3 to 6 weeks in stainless steel. At the end of the winter he is brought to the wood barrels where he stays from 6 months to 1 year. Barrels volume vary between 25 to 50 hectoliters, made of Slavonian wood with an age of 15 years.