



Marco Bonfante S.r.l.

Imma

LANGHE D.O.C. NEBBIOLO



IMMA is the wine that Marco dedicated to his first son, Manuele, who joined the Bonfante family in 2015. "IMMA" is simply the abbreviation of the Jewish name from which it derives, "Immanuel".

GRAPE VARIETY: 100% Nebbiolo

VINEYARD:

The soil is rich of calcareous clay marl and sand on the south and south-east, which allows to obtain a very high quality.

Training system: Guyot

Vineyard density: 5200 plants per hectare

Harvest: First half of October

Yield per hectare: 55hl/Ha

WINEMAKING: During the vinification we try to exalt the characteristics of Nebbiolo grapes and to have the maximum extraction of noble components: we obtain that with a prolonged maceration and with particular attention to fermentation temperatures (max. 28°C) to protect the taste and olfactory freshness. The grapes get destalked and soft-pressed. To the alcoholic fermentation, which lasts 10/12 days, it follows a further maceration on the skins for 8/10 days. After that, IMMA is aged for 12 months in big French oak barrels.

TASTING: In the glass IMMA shows a clear ruby red. The aromas are complex, with notes of plum, spices, red berries and violet. On the palate it is frank, tasty, with important tannins well integrated in the structure of the wine. It is long and persistent with a fruity and spiced final. It needs some years in the bottle to express all its potential.

Service temperature: 16°-18°(60°F-64°F)

Food pairing: We recommend this Langhe Nebbiolo with typical dishes like the piedmontese "finanziera", risotto with fondue and white truffle, meat dishes like "bollito", mushroom "faraona", rabbit with peppers and medium ripened cheeses.