

LANGHE DOC

NEBBIOLO

FIRST YEAR OF PRODUCTION: 2012

THE WINE

Langhe Nebbiolo is the perfect example of how to understand the king of Piedmontese vines and this wine is a classic yet contemporary version. It comes from noble "raw materials", the colour is bright ruby red, it releases floral, fruity and spicy scents. Body and tannic structure are mouth-wateringly elegant. It's a versatile wine, perfect for an aperitif, lunch or dinner.

Serving Temperature: 16°C.



VINIFICATION

Harvest:

manual in small crates, in the first ten days of October (with slight variations depending on weather conditions).

Fermentation and maceration:

in stainless steel vats at a controlled temperature not over the 30°C for a period of about 3 weeks. Following the alcoholic fermentation, the wine is racked and undergoes a malolactic fermentation, which normally lasts a month.

Ageing:

for about 12 months in large Slavonian oak barrels and then bottled before being released onto the market.

VINEYARD

Altitude: 230 - 370 a.s.l.

Exposure: South, South-West.

Soil: white marl clayey-calcareous, alternated by sand.

Year of planting: 1995 - 2015.

Training system: Guyot.

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