



LANGHE D.O.C. NEBBIOLO

A wine with slight acidity that complements the fruity sweetness and tannic character.

Grape variety	100% Nebbiolo
Height	260-400 m a.s.l.
Exposure	Mainly East
Soil	Limestone/clay
Harvest period	October
Yield per hectare	8.000 Kg/Ha of grapes
Plants per hectare	4.000
Growing system	Guyot

Winemaking The freshly harvested grapes are destemmed and carefully pressed, then placed in stainless steel tanks for fermentation. Racking is usually done before the end of the fermentation to avoid too much extraction of tannins. The fermentation is then brought to an end with the malolactic conversion and subsequent dregs removal.

Ageing In steel containers at controlled cellar temperature, until the bottling phase between April and May. It doesn't rest in wood.

Tasting notes Weak garnet red colour. The bouquet is initially winey then, when left to rest, it evolves with intense and persistent scents of flowers such as roses and violets, freshly picked fruit, blackcurrants, sour black cherries, raspberry and strawberry, with a hint of cocoa. There is a slight tart sensation on the palate, tempered by the fruity sweetness and subtle tannins.

Best served Between 16 and 17 °C.

Perfect pairing A wine that goes well with snacks and bread based aperitifs, salami and cheeses, or with a lunch with pasta like tagliatelle, stuffed pasta and spaghetti with meat sauce. Also ideal with simple meat dishes.

Storage Keep the bottle horizontal, in a cool and ventilated room, protected from direct light and vibrations.