

LANGHE DOC NEBBIOLO



VINEYARD

This wine is made with grapes from the top of the vineyard where the soil is light and less calcareous.
Exposure: West.

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|------------------------|----------------------------|
| Location | Monforte d'Alba |
| Grape Variety | 100% Nebbiolo |
| Year of planting | 1997 |
| Medium altitude | 500 m |
| Average Production/HA* | 50 hectolitres |
| Harvest | +/- second week of October |
| Alcohol | 13,5% |

*1 HA (hectare) = 2.47 acres

VINIFICATION

Cryomaceration on its skins for 24 hours, then traditional maceration on its skins for 10 days.
Maturation: in stainless steel tanks for approximately six months until bottling.

TASTING NOTES

The Langhe Nebbiolo is a wine with a pale red garnet color. Aromas of fresh fruit, like wild strawberries and flowers, like lilies can be found.

The palate is elegant, full-bodied and well balanced with fresh tannins, typical of this vine.
Perfectly paired with starters, pasta, grilled or stewed red meats.

CONTAINS SULFITES