



LANGHE Doc NEBBIOLO

GRAPE VARIETY Nebbiolo 100%

VINEYARD We obtain the Nebbiolo grapes used for this wine by selecting them in many vineyards that are located in origin area of Langhe denomination, on a surface of 2.50 ha. This selection is carried out at harvest time.

SOIL Medium consistency; limestone and sand are predominant.

EXPOSURE South-west

ALTITUDE From 220 to 310 m asl.

TRAINING SYSTEM Guyot, with its form modified as a small arch.

CULTIVATION During the vegetative cycle, we carry out all the works in the vineyards with great professionalism and respect for the environment and the landscape. Therefore, we avoid weeding and follow the integrated control method against potential diseases. In order to obtain best quality grapes, during summer clusters undergo a thinning process, according to the specific ripening ability of each vine.

HARVEST We usually harvest the grapes for this wine between the end of September and the beginning of October.

VINIFICATION In the cellar, we start our work by crushing and de-stemming the grapes. Then the must fermentation starts (with skin contact) in stainless steel containers that have a capacity of 50-100 hectolitres. This maceration period lasts for 8-10 days.

AGEING After the draining, this wine is left for 6-8 months firstly in durmast barrels, which have a capacity of 40 hectolitres and are at least 15-20 years old, and then in stainless steel containers for ageing.

BOTTLING Bottling of this wine usually takes place between the end of Spring and the beginning of Summer of the year after the harvesting of grapes.

BOTTLE AGEING After the bottling phase, this wine is left for at least 3-4 months in bottles that are laid down in underground cellars. After that, the wine is ready to be put on the market.

PRODUCTION The average annual production for this wine is 15,000 bottles.

ORGANOLEPTIC FEATURES This wine has an intense and brilliant ruby-red colour. Its perfume is heterogeneous and fruity scents prevail: wild strawberries, raspberries and preserved cherries. Then we have also the floral and ethereal hints, while the spicy ones are subtle. The taste of this wine is dry, with an elegant structure, a good harmony, and a final bitterish hint.

GOOD MATCHES It is a versatile wine, with a great structure: it perfectly matches with all the different dishes of a meal, in particular with meat ones.

STORAGE The best place for storing this wine is in an underground cellar, with a constant temperature and without any light or noise.

