

LANGHE NEBBIOLO

A typically elegant and structured wine, its tannin is determined by the thickness of the velvety skin, which allows it to ripen perfectly even in late autumn. Ageing in large wooden barrels, varying according to the vintage. Austere when enjoyed as an aperitif, it is equal to any occasion. In a single sip it becomes a metaphor for the history of a region with which it shares determination and success.

Appellation: Denominazione di Origine Controllata.

Vine training system: Gujot.

Grape variety: 100% Nebbiolo

Soil composition and exposure: Calcareous, clayey soil. South-westerly exposure.

Altitude: Approx. 240 to 250 metres above sea level.

Harvesting: The grapes are hand-picked and selected in the last week of September.

Yield per hectare: 10,000 Kg/Ha max. by law.

Yield in wine: 70 HI/Ha

Vinification: 10-12 days with floating cap, pumped over 4-6 times a day.

Ageing: In a variety of different casks ranging from 500 or 750-litre tonneaux to 30 or 33-HI barrels, for about 6 to 8 months.

Storage: Maximum 10 years.

Sensory profile:

COLOUR: Deep ruby red, with garnet highlights.

BOUQUET: Expansive and floral, with scents of wild rose and violet.

PALATE: Dry, harmonious and persistent, with just the right amount of tannin in the mouth and throat, and a low level of acidity.

Pairings: Risottos, white and grilled meats and medium-mature cheeses.