



Langhe

Denominazione di Origine Controllata

Nebbiolo

DENOMINATION: Langhe D.O.C Nebbiolo
AREA OF PRODUCTION: Neviglie
VINES: Nebbiolo
ALTITUDE OF VINEYARDS: 400 m. a.s.l.
TYPE OF SOIL: calcareous clay
EXPOSURE: south/west
NR. OF BOTTLES PRODUCED: 26 hL- 3450 bt.
VINIFICATION: with maceration of 12 days
AGEING: steel and oak for 3 months

ALCOHOL: 13,5% vol.
TOTAL ACIDITY: 5,5 g/L
RESIDUAL SUGAR: 0,3 g/L

COLOR: ruby red
SMELL: floral e fruity
TASTE: dry, well-structured wine with silky tannins
PAIRING: suitable for the whole meal, perfect with meat.



Nebbiolo wine is considered the prince of the territory, also called "fog grapes" due to its late ripening happening in late October mists. Characterized by a light red color tending towards orange with aging, its aromas recall delicate floral and fruity notes. In the mouth it is dry, well-structured and velvety, strengthened by a short period of aging in oak barrels.

The recommended service temperature is between 17 and 19 ° C.