

CASCINA BONGIOVANNI



LANGHE NEBBIOLO D.O.C.



Grapes: 100% Nebbiolo

Alcohol content: 13%-13,5%

Exposure: Three vineyards: one looking east, one south and one west.

Soil type: clay with high percent of silty soil

Training system: low Guyot

Vines average age: 20 years

Plant density: 4000 vines/ hectare

Harvest: beginning of October

Maximum yield: 90 quintals of grapes per hectare

Vinification: vinified in stainless steel tanks, short maceration to capture all the delicate aromas of the grapes. Ageing takes place in wooden barrels (225 litre barriques) for approximately 8 months. The wine is not clarified or filtered.

Number of bottles produced: 4,000 - also available in 1.5-litre magnum format.

Serving temperature: 16/18°C, can be served at 12/14°C in summer as an aperitif.

Tasting notes: Pale red colour with pink and orange highlights.

Delicate aromas with pleasant notes of rose, red fruits and oriental spices.

Very elegant and delicate on the palate, with a fresh and harmonious finish.

This wine is produced with Nebbiolo grapes from 3 vineyards: Roddino, Castiglione Falletto and Diano d'Alba, for a total of about 0.8 hectares. The grapes are vinified together to capture the different characteristics of each vineyard, which make this wine complex in aroma, elegant on the palate. In summer it is very pleasant when served chilled as an aperitif. Recommended dishes: important hors d'oeuvres, pasta dishes with meat sauces, medium-aged cheeses.

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