

Langhe Nebbiolo

D.O.C.
DENOMINAZIONE DI ORIGINE CONTROLLATA



Grape variety: 100% Nebbiolo grapes
Region: Piedmont
Origin: Vineyards located in Monforte d'Alba
Altitude: 300-350 m above sea level
Soil type: clayey-calcareous
Exposure: east, west
Training system: Traditional guyot
Average age of vineyard: 15 years
Production/ha: 90 q/ha
Harvest: manual, during the first week of October
Yeast: Selected
Wine-making process: fermentation within stainless steel barrels, 10-12 days maceration, followed by malolactic fermentation

Ageing and Maturing: Ageing for 8 months in stainless steel barrels and later in bottle
Alcohol content: from 13,00% by vol to 14,00% by vol, depending on the vintage
Color: ruby red, garnet highlights
Bouquet: roses, hints of violets, blackberries and blueberries
Taste: fresh taste, linear and balanced, with a pleasant finish
Served with: meat and first courses
Serving temperature: 18°C

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