

LANGHE NEBBIOLO DOC

ARGANTE



COLOR: delicate ruby red with orange reflections

PERFUME: intense nose of flowers, such as rose and violet, ripe cherry and raspberry, with mineral and spicy notes.

TASTE: a surprisingly elegant wine with balanced tannins, hints of licorice, pleasant in the mouth, with a persistent and nice aftertaste.

VINE: 100% Nebbiolo

CULTIVATION AREA: Vineyards located in Alba, exposure: south-west, soil composed of calcareous marl and clay. Altitude: between 280 and 300 m a.s.l.

PRUNING METHOD: Guyot

YIELD PER HECTARE: 6000/6500 kg obtained through cluster thinning

HARVEST TIME: First half of October

VINIFICATION: fermentation in temperature-controlled stainless steel vats between 26°C and 28°C for about 10-12 days, several rackings and malolactic fermentation.

AGEING: The wine is aged for 12 months in oak Tonneau barrels of 500 litres. Life span of this wine: Wine with a good ageing potential, ageing in the bottle it improves its features and can be preserved for several years.

LIFE SPAN OF THIS WINE: Wine with a good ageing potential, it develops very slowly and constantly in the bottle, it can be preserved for several decades.

SERVING TEMPERATURE: 16°C

PAIRINGS: It goes very well with robust pasta dishes, like risotto or agnolotti, and with any kind of meat, from veal cutlets to lamb chops and roasted kid.