



## LANGHE D.O.C. NEBBIOLO

**Grape varietal:** 100% Nebbiolo.

**Soil:** calcareous.

**Exposure:** East.

**Altitude:** 250 m.a.s.l.

**Slope:** 25%.

**Cultural notes:** organic farming. Low guyot pruning system with planted density of 4500 vines per hectare.

**Harvest period:** first half of October; hand harvested with careful selection of the clusters.

**Vinification:** soft crushing of the grapes with de-stemming; static fermentation in oak casks with indigenous yeasts selected from our vineyards at the controlled temperature of 25 °C; maceration for about 10 days, frequent basting of the skins.

**Fining:** 12 months in 500 l tonneaux. Bottle aging for at least 6 months.

### **Organoleptic characteristics:**

**COLOR:** ruby red, gaining garnet highlights with ageing. **NOSE:** intense, full bodied, with red fruits notes; floral hints of rose, violet and wisteria.

**MOUTH:** dry, robust, fairly tannic when young.

**Food pairings:** risottos, light fried dishes, fonduta, white meats.

**Serving suggestions:** taste in large glasses which favor oxygenation and enhance the nose. Serve at 16-18 °C.

**Storing method:** keep bottles horizontally in a dark and temperature consistent place.