



## LANGHE NEBBIOLO

### TECHNICAL NOTES

**Variety of vine:** 100% Nebbiolo

**Vineyard position:** Castagnito, Piedmont, Italy.

In the countryside of Castagnito is a particular hill named Costa, mentioned in the history of the Nebbiolo vine in ancient documents; it is particularly suited for the production of a fine and elegant wine.

The average age of the vineyards is 20 years.

The yield per hectare is very low, allowing us to obtain a Langhe Nebbiolo of high quality.

**Soil:** Clayey with sand

**Date of harvest:** Beginning of October

**Yield per hectare:** 55 hl

**Wine-making:** The harvesting is done in two periods spaced with one week in between.

For 4-5 days the maceration develops in stainless steel casks, after which the wine rests in oak casks of 600 litres for 8-9 months before being transferred again to stainless steel casks.

It's bottled in June and September and is ready for the market one year after harvest.

**Tasting notes:** The colour is red and it has an ethereal, elegant fragrance; there are hints of violet, marasca cherry, and final notes of spice. It's full, aristocratic, and delicate.

**Dishes:** This wine is perfect with roasts, game, and aged cheeses.

**Recommended serving temperature:** 18° C.