

Langhe d.o.c. Nebbiolo



GRAPE VARIETY: 100% Nebbiolo

VINEYARDS: Castagnito, Canale, Roddino, Monforte - Piedmont-Italy. The vineyards have an average age of 20 years and a yield per vine deliberately very low; this allows to have an excellent raw material, basic to produce a quality Langhe Nebbiolo. The blend of Nebbiolo from different municipalities gives the wine a particular complexity and richness of scents.

SOIL: Clay - calcareous, with presence of sand veins

HARVEST: Beginning of October

VINIFICATION: In these vineyards, the harvest is carried out in two steps spaced for a week and we use perforated boxes of about 18-20 kg to protect the integrity of the grapes in the best possible way until pressing. The maceration takes place in steel ferments in which the fermentation temperature can be regulated and lasts about 10 days. Then the wine is left in oak casks of 600 liters in which the malolactic process takes place for 8 - 9 months before being assembled again in steel tanks to prepare the bottling.

SENSORY PROFILE: The color is garnet red, with an ethereal, complex and elegant nose. There is violet, marasca cherry and, with evolution, a particular spicy vein. It has a delicate, full and aristocratic taste. It is a wine to pair with roasts, game and mature cheeses.

TASTING TEMPERATURE: 18 °C