

## LANGHE DOC NEBBIOLO



**GRAPES:** Nebbiolo

**VINE AGE:** Various vineyards

**ALTITUDE:** Between 860 and 1320 f.a.s.l.

**EXPOSURE:** South, South-East and South-West

**SOIL:** Chalky/clayey, shallow



### WINEMAKING

The freshly harvested grapes are destemmed and carefully pressed, then placed in vats for fermentation at 24°C for 4 days, such procedure to fully bring out the characteristic Nebbiolo primary aromas. White fermentation (without the skins) happens at a temperature of 22°C, followed by the drawing-off. After few pouringius, the malolactic fermentation takes place.



### REFINEMENT

In steel containers at cellar temperature, until the bottling phase between April and May. It "doesn't touch" wood.



### TASTING NOTES

Weak garnet red colour. The bouquet is initially winery then, when left to stand, it takes on the intense and persistent scent of flowers like roses and violets, and freshly picked fruit, blackcurrants, sour black cherries, raspberry, and strawberry, with a hint of cocoa. There is a slightly tart sensation to the palate, tempered by the fruity sweetness and subtle tannins.