



# Langhe Nebbiolo

*Doc*

## VINE & VINEYARD

This selection comes from Nebbiolo vineyards facing south/south-west, with steep slopes, elevated position and loam-sand soil.

## HARVEST & WINE-MAKING

Grapes are selected and harvested manually around mid October in small boxes; once removed the grape stalks, they ferment at a controlled temperature in stainless steel containers for 10/12 days.

---

**SERVING TEMPERATURE** 14°- 16° C

**ALCOHOL CONTENT** ~ 13,0 / 14,0% vol.

**AGEING** ~ 2 / 7 years

## RIPENING & REFINING

After fermentation, the wine rests 18 months in stainless steel containers; after being bottled in late summer, it refines several months in the bottle.

## ORGANOLEPTIC FEATURES

Colour: mid ruby-red with garnet hints with ripening. Nose: fresh and fruity flavours close to plum, strawberry, and raspberry jam. Mouth: smooth, full, with a peculiar note of tannin, a good persistence and a distinct minerality.

## PAIRING

- / Mid-seasoned cheese
- / Grilled meat
- / Braised veal cheek