



## LANGHE DOC NEBBIOLO

**Varietal:** 100% Nebbiolo

**Growing locations:** Municipalities in the Langhe area

**Soil:** calcareous clay

**Vine training:** vertical trellis with Guyot pruning

**Picking:** 100% by hand

**Harvest:** October

**Maximum yield:** 9 tons/ha

**Vinification:** destemming and crushing; alcoholic fermentation and maceration of 6-8 days on the skins at a controlled temperature (26-28°C)

**Malolactic fermentation:** complete

**Ageing:** 8 months in the tank before bottling

### TASTING NOTES

**Color:** ruby red

**On the nose:** fruity (small red fruits) with spicy notes

**On the palate:** dry, harmonious and elegant, with a good structure

**Alcohol (Min.):** 14% vol.

**Serving temperature:** 18-20°C

**Cellar life:** 3-5 years in the bottle

**Food/wine pairings:** tagliatelle pasta with a meat or porcini mushroom sauce, red and white meats including grills, game and medium mature cheeses