

Langhe Nebbiolo

Obtained by Nebbiolo grapes from vineyards located in Monforte, Monteu, Priocca and Treiso

Planting density: 5000 vines/ha.

Altitude: 350/400 asl.

Exposure: South. South-west

Soil : marly, calcareous, clay.

Vinification: maceration on the skin for 5 days with careful controlling of the temperature and spontaneous fermentation with native yeast.

Maturation: in small oak casks for 9/12 months

Ageing: in bottle for 6 months at the controlled temperature of 15° C.

Color: ruby red

Nose: floral, full and persistent

Taste: warm, sapid and velvet, with medium tannin structure

Storage temperature: between 13° and 15° C.

Serving temperature: 16° C.

Parings: red and white meat roasts, hot appetizers, pasta with meat sauce.

Vintage: 2016

Bottles produced: Approx. 11.000

