

Langhe Nebbiolo

Productive procedure

Manual grape harvest in crates, crushing, de-stemming and fermentation “a cappello emerso” with daily pump overs, racking off at the end of alcoholic fermentation, it is then decanted various times for clarification, following maleolactic fermentation and pouring in barrels before December. After the 12 month ageing period in wood, the wine is bottled to be sold after another three months aging in the bottle.

Tasting

Vivid medium intensity ruby red colour with slight violet reflexes.

The nose reveals a clear, ample scent with intense floral notes of violet and fruity notes of raspberry, slightly spicy.

On the palate it is harmonic, medium body, slightly dry but with a persistent and pleasant finish.

Comment

A wine of great drinkability and medium longevity. It accompanies white meat based second courses and with fresh and medium aged cheeses, very well.



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