

LANGHE NEBBIOLO D.O.C.



Grape Variety: Nebbiolo

Production Area: Langhe

Vineyard elevation: around 300 m a.s.l.

Soil Type: predominantly clayey, fairly deep, with south-southwest exposure

Training System: Guyot

Vinification: skin maceration for about 20 days in stainless steel

Aging: 18 months in large oak casks

Color: garnet-red hues

Bouquet: rich aromas of violet, raspberry, and licorice

Palate: full-bodied, high in alcohol, dry and spicy

Alcohol: 13% vol

Pairings: ideal with red and white meat dishes; expresses its best with cheese fondue.