

Langhe Nebbiolo

TECHNICAL DATA

Production area: La Morra

Year planted: 2009

Alcohol content: 14,50% vol.

Soil: clayey and calcareous soil with clear underlying marl;

Total surface area: 0,6 HA

Altitude: 250 meters above sea level

Exposure: East

Harvest: done manually the first week of October.

Vinification: fermentation for approximately 10 days in temperature-controlled steel tanks in contact with the skins, pumping over twice a day for the entire duration of fermentation .

Malolactic fermentation: immediately after alcoholic fermentation in steel containers in a heated environment.

Refinement: for 6 months in big barrels.

Bottling: normally bottled in June - July of the second year. Refinement for another 6 months in the bottle in the darkness of the underground cellar.

Total production: approx. 5000 bottles

ORGANOLEPTIC CHARACTERISTICS

Color: ruby red with bright garnet reflections, tight and fast tears form on the glass.

Nose: marked aroma of red fruit, raspberry, apricot and cherry with floral hints reminiscent of violets.

Palate: warm and delicately dry with great balance.Presence of pleasant tannins, with good body and aftertaste of cherries.

Pairings: it goes with starters, first courses and meat-based second courses. It is also excellent with fresh and medium seasoned cheeses.

Ageing capacity: the wine is designed for immediate consumption but can evolve for at least 7-8 years. Store it in a horizontal position and at a temperature not greater than 18°C.