



LANGHE NEBBIOLO

Exposition: south and south-east

Altitude: 350 meters

Average age of the vines: 30 years

Form of trellising: classic Guyot

Fermentation: fermented in steel tanks with controlled temperature

Aging: aged in French oak barrels that are 20-25 hectalitres and barrels of 5 hectalitres for 18 months followed by aging in bottle for at least 6 months.

THE WINE

From Nebbiolo of Barolo grapes, but with a shorter fermentation and aging period. The color is a red ruby with perfumes of fruit and herbs, palate full or harmony. Optimal with cheeses that are medium aged and sliced meats/roasts. Serve at a temperature of 16-17 degrees. This wine could evolve for 5-7 years.