ANGELO NEGRO

ANGELIN

LANGHE NEBBIOLO DOC

VINEYARD

Grape variety: Nebbiolo

Production area: vineyards located in the hills of Langhe and Roero

Altitude: 200-340 m above s.l.

Sun exposure: south, south – west

Soil: csandy-calcareous

Breeding system: Guyot

HARVEST

Period: end of September

Harvest: hand-picking with the 20 kg boxes

VINIFICATION

Maceration: in stainless steel tanks, traditional with floating-cap for 15-18 days

Maturation: 12 months

Preservation and endurance: in horizontal bottle position, more than 5 years

SENSORY PROFILE

Intense ruby red colour with orange highlights with ageing. Fresh bouquet with hints of rose, blackberry and blackcurrant. Soft flavour, rightly tannic, persistent and well balanced.

Serving temperature: 16 – 18° C

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