

# 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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