



LANGHE NEBBIOLO

Denomination:

Langhe d.o.c. Nebbiolo

Origin:

In the village of Barbaresco.

Vinification:

Maceration for 15-20 days with regular pumpover to ensure fresh aromatics and good color. Malolactic fermentation takes place spontaneously in stainless-steel tanks.

Ageing:

After completing malolactic fermentation, the wine ages 1 year in cement and concrete tank.

Bottling:

The wine is bottled in spring following a year in the cellar. The bottles are stored horizontally at 16-18 C°.

Storage:

This wine is suited to long aging. It is recommended to store the bottles at regulated temperature and humidity (16-18 C° and 60%) away from bright light.

Vineyard:

East exposure, 200 meters altitude. The soil is composed of laminated Sant'Agata Fossili marls mixed with silt.

Stump/Ha: 2500.

Grapes/Ha: 8000 Kilograms

Plant Year: 2014.

Harvest: Harvest normally takes place during the first half of October.