



LANGHE NEBBIOLO DOC

APPELLATION: Langhe Nebbiolo DOC;

GRAPE VARIETY: 100% Nebbiolo;

PLACE OF ORIGIN: Treiso;

EXPOSURE AND ALTITUDE:

South, South-West; 350m a.s.l. ;

SOIL: moderately loose packed with limestone and sand;

GROWING APPROACH: guyot;

YELD PER HA: 65HL/ha;

FERMENTATION: stainless steel, daily pumping over for 20 days;

ALCOHOL:13,5%;

BOTTLES PRODUCED PER YEAR:
15000 bottles approx;

AGE OF THE VINES: 10 - 20 years of age;

HARVEST TIME: October;

AGING: 6 months in 50HL Slavonian oak barrels;

TASTING NOTES: Young, intense and austere, a wine which is reflecting the true characteristics of this grape variety: at first severe and sharp tannins, turning into sweetness and persistent pleasantness in the aftertaste. Long-lasting in the palate can be served slightly chilled if preferred.

