

Langhe Nebbiolo DOC

Light ruby red, fruity, floral and mineral. Notes of wild strawberries, raspberries, cherry and white pepper. Tannin present, but elegant.

It is perfect for lovers of complex and structured, yet fresh and elegant wines.

Recommended pairings: cold cuts and meat and game dishes. To be avoided with fish.

Base information

Product Name: Langhe Nebbiolo DOC

Vine: nebbiolo

Appellation: Langhe Nebbiolo

Classification: DOC

Color: red

Type: still

Country/Region: Italy, Piedmont

Vintage: 2021

Alcohol content: 14%.

Residual sugar: <1 **Number of bottles produced:** 3,000

Vineyard

% Grape/Vine: 100% Nebbiolo

Soil: Marly-arenarian with a good content of limestone, clay and sand

Exposure: South, southeast

Agricultural method: conventional

Year of implantation: 2005

Harvest date: 28/09/2021

Type of harvest: by hand in crates

Winemaking

Method: Press-destemming, fermentation in stainless steel tanks and submerged cap maceration about 15 to 20 days depending on the vintage.

Temperature: controlled 25-28°C

Duration: 20 days

Malolactic: carried out in stainless steel

Aging: 6 months in stainless steel tanks

Minimum time in bottle: 3 months

Bottle

Aging potential: 10 years

Bottle type: Burgundy

Number of bottles per box: 6