



## LANGHE D.O.C. NEBBIOLO

### CLASSIFICATION

Red D.O.C. wine from Piedmont, Italy

### PRODUCTION AREA

Grown on the prestigious Langhe hills. The soil in this area is rich in marly clay and limestone, and naturally filtered by the sand in the area.

### GRAPE VARIETY

100% Nebbiolo

### PICKING TIME

The harvest usually takes place in mid-October and, like all the other grapes varieties grown in the Langhe, the Nebbiolo is hand picked.

### METHOD OF PRODUCTION

Traditionally made using red vinification, the skins are macerated for 10-12 days in stainless steel tanks. The wine is placed in oak barrels for 3 to 4 months before being bottled.

### % OF ALCOHOL (by volume)

13,5% vol.

### TASTING CHARACTERISTICS

#### COLOUR

Intense ruby red with garnet reflections.

#### BOUQUET

Delicate with scents of matured fruits which evolve into pleasant spices with time

#### TASTE

Full, harmonious and well structured.

#### SERVING TEMPERATURE

16-18° C.

#### BEST WITH

An ideal wine for full flavored dishes, pasta with meat sauces, white & red meats, cheese



*Nebbiolo*