

Langhe Nebbiolo

Controlled designation of origin



- **Name:** Langhe Nebbiolo
- **Type:** full bodied Red wine
- **Name of vineyard:** Bastia, Tanone, Camestri
- **Location and geographical exposure:** in the township of Vezza d'Alba and in the township of Canale. The terrain has South/West exposure
- **Soil:** calcareous, sandy, with 30% slope
- **Variety:** 100% Nebbiolo
- **Yield/hectare:** 6000 Kg of grapes
- **Training system:** Guyot with fruit bearing canes of 8-10 buds
- **Harvest time:** beginning of October. Harvested by hand into 20 Kg-capacity plastic perforated boxes
- **Vinification method:** crushing with de-stemming, 10/12 day maceration. Alcoholic fermentation in steel vats
- **Ageing:** oak barrels
- **Color:** ruby red of little intensity
- **Nose:** fine, with hints of wild strawberries and violets, typical of the Nebbiolo grape that is grown in the sandy terrain of Roero
- **Taste:** good body, fine, elegant with excellent taste
- **Best with:** first and second course meats
- **Serve at:** 16° - 18° C
- **Storage and duration:** over 5 years with horizontal lay down
- **Bottle sizes:** 0,75 lt., 1,5 lt. and 0,375 lt.

