

Langhe DOC Nebbiolo



Grape-variety: Nebbiolo.

Vineyard: Perno, on Santo Stefano hill in the village of Monforte d'Alba (CN), and various vineyards in Castiglione Falletto.

Grape Harvest: Beginning of October.

Wine-making process: Traditional-style, floating cap fermentation of selected estate-grown grapes for 15/20 days. The wine is then matured in medium-sized Slavonian oak barrels for around 6-8 months.

Expected cellar life: 5/6 years

Bottling: After two years following the vintage

Tasting notes:

Colour: garnet red with purplish highlights;

Nose: fruity aroma of ripe grapes, vinous, intense, varietal;

Taste: dry, round, well-bodied, tannic.

Type of bottle: Albeisa

Serving temperature: approx. 18°

Storage: Lying down in cool, dark surroundings

Pairings: Red meats in general, cheeses in general, main courses.