



LANGHE NEBBIOLO

Denominazione: Denominazione di Origine Controllata

Pruning: Guyot

Varietal: Nebbiolo 100%

Harvest period: hand-picking with selection at the end of September

Yield per hectare: 10000 Kg/Ha max. by law.

Vinification: 10-12 days floating cap and 4 - 6 daily pumpings.

Maturation: in various barrels from 500 or 750 liters up to 30 barrels or 33 Hl.

Sensory characteristics:

Deep ruby color with garnet.

The perfume is full, floral with notes of wild rose and violet.

The taste is dry, harmonious, persistent tannic in the mouth and throat, its acidity is low

Pairings: risotto, white meats or grilled, and medium-aged cheeses.



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